

MENU

By Jack Foster

Friday 16th June

- *Cardrona Distillery*
- 2- *Pembroke Patisserie,
Branch Creek Honey*
- 3- *Dunford Grove,
Manuherikia Valley Nuts,
Terra Sancta Winery*
- 4- *Whitestone Cheese*
- 5- *Fare Game*
- 6- *Superior Salmon,
Bluff Oysters*
- 7- *Poaka*
- 8- *Cranky Goat Cheese,
Murphy's Garlic*
- 9- *NZ Yuzu Fruit*



Sharing Plates

Available until 5pm

Confit Beetroot 23

*Cranky Goat soft cheese, fig
& Manuberkia walnuts*

Perfect drink pair – The Source Negroni

Canterbury Yam Nuggets 22

*Apple & Branch Creek honey mustard
mayonnaise & horopito*

Perfect drink pair – The Bees Knees with The Source

Fiordland Wapiti 47

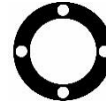
*Wild shot venison, celeriac crumble, charred
broccolini, Dunford Grove hazelnuts &
Terra Sancta jus*

Perfect drink pair – The Cardrona Single Malt Whisky – Full Flight

Lower Hut Yuzu Posset 23

*Almond friand, rhubarb, crouton & the
Source Gin*

Perfect drink pair- Cardrona Fizz with Rose Rabbit Orange



Cardrona Staple

Available until 6:30pm

Bluff Oysters 4ea

*Freshly shucked served with a red wine &
black pepper vinaigrette*

Perfect drink pair – The Reid Martini

Bacon Butty 15

*Poaka maple cured streaky bacon, Geraldine
chilli jam & mayo*

Perfect drink pair – Bloody Mary with the Reid

Caramelized Pumpkin Dip 26

*Full Flight Solera, pumpkin seeds, chive oil &
flat bread*

Perfect drink pair – Hot Apple Pie with Rose Rabbit Butterscotch

Baked Oamaru Camembert 30

*White strawberry relish, pickled
strawberries, Rose Rabbit Orange Liqueur
& crostini*

Perfect drink pair – The Cardrona Single Malt Whisky – Pinot cask

Stewart Island Salmon 35

Crème fraiche & pickled cucumber

Perfect drink pair – Ginger Zinger with Rose Rabbit Orange

*Please talk to one of our friendly staff if you have any food allergens or
intolerances and we will do our best to accommodate*