

# MARKETPLACE MENU

## TO START

### FROM THE BAKEHOUSE

House-made cob loaf, lemon & herb butter 10.0

## ENTREE

### FROM THE BUTCHER

Farmhouse terrine, apple chutney, pickles & toast 16.0

Wakanui beef cheek, celeriac purée, pickled cabbage & celery 18.0

Cashmere lamb salami with radish & beetroot salad, Makikihi crisps & sherry rosemary dressing 15.0

### FROM THE FISHMONGER

Saffron seafood chowder with green lipped mussels & herb crouton 14.0

Akaroa Salmon croquette with sauce gribèche, pickled fennel & red onion 14.0

Grilled squid & chorizo salad with farro, smoked paprika & Robinsons Bay orange & chilli oil 17.0

### FROM THE VEGGIE PATCH

White bean soup with rye crisp & pumpkin seed butter 12.0

Grilled sumac cauliflower, apple & kale salad, Little Farm goat's cheese with mandarin & lemon oil 16.0

Spiced fried eggplant, sheep's milk labneh, parsley & coriander salad with tomato & cardamom dressing 15.0

## OUR MARKET SIGNATURE

**THE ROAST** (Serves 2-4 people) **79.0**

Slow roast lamb shoulder, roasted potatoes & vegetables served with red wine jus & mint jelly

**THE GRILL** (Serves 1-2 people) **70.0**

Flintstone on the bone 500gm, dauphinoise potatoes, sautéed green vegetables served with your choice of sauce

**TRUST THE CHEF** (per person) **65.0**

(Tables of 4 or more)

Chefs sharing-style' selection designed to showcase the best of our seasonal local produce with dessert to finish

## MAIN

### FROM THE BUTCHER

Roast chicken breast, braised leeks, puy lentils & kale with thyme jus 32.0

Smoked Mountain River venison ribs with garlic & rosemary crumb, soft polenta, brussel sprouts & agrodolce 39.0

### DRY-AGED BEEF

#### WITH YOUR CHOICE OF SAUCE & SIDE

(All steaks are dry-aged for a minimum of 28 days)

Wakanui rib eye 250gm / 35.0

Canterbury Angus fillet 200gm / 42.0

Canterbury Angus grass-fed sirloin 300gm / 42.0

### Sauces

Café de Paris | Mushroom | Red wine | Chimichurri | Peppercorn

### FROM THE FISHMONGER

Blue cod, sauteed courgettes, yam coins, fennel puree with grapefruit & cucumber salsa 36.0

Beer battered catch of the day, fries, garden salad with lemon aioli 27.5

Roast Akaroa Salmon, kumara & sesame rosti, wombok, seaweed with honey soy ginger dressing 27.5

### FROM THE VEGGIE PATCH

Pear & gorgonzola ravioli with braised leeks, kale & rosemary oil 26.5

Soft polenta, sauteed courgettes, roast beetroot with grilled Ferry Road halloumi 26.5

### Sides

Sautéed green vegetables with herb butter 9.5

Roast root vegetables, rosemary & garlic 9.5

Puy lentils 9.5

Dauphinoise potatoes 10.0

Fries with aioli 9.5

Garden salad 9.0

Rosemary roast potatoes 9.5

## WINE SELECTION

### SPARKLING

Gancia Prosecco DOC Dry, <i>Italy</i>	150   200   750ML	-   14.0   45.0
Te Hana Reserve Cuvée, <i>Marlborough</i>		-   14.0   50.0
Daniel Le Brun Brut, <i>Marlborough</i>	19.0	-   85.0
Louis Roederer Premier, <i>France</i>		-   -   125.0

### WHITE GRAPES

The Ned Sauvignon Blanc, <i>Marlborough</i>	150   375   750ML	12.0   27.0   52.0
Greywacke Sauvignon Blanc, <i>Marlborough</i>		13.0   30.0   55.0
Te Whare Ra Sauvignon Blanc, <i>Marlborough</i>		14.0   34.0   65.0
The Ned Chardonnay, <i>Marlborough</i>		14.0   33.0   62.0
Lawson's Dry Hills Reserve Chardonnay, <i>Marlborough</i>		15.0   35.0   67.0
Trinity Hill Gimblett Gravels Chardonnay, <i>Hawke's Bay</i>		18.0   44.0   85.0
Mt Difficulty Roaring Meg Pinot Gris, <i>Central Otago</i>		13.0   31.0   59.0
Peregrine Saddleback Pinot Gris, <i>Central Otago</i>		14.0   34.0   64.0
Terrace Edge 'Liquid Geography' Riesling, <i>North Canterbury</i>		12.0   28.0   53.0
Black Estate Damsteep Riesling, <i>North Canterbury</i>		14.0   34.0   64.0

### ROSÉ

The Ned Pinot Rosé, <i>Marlborough</i>	12.0   28.0   54.0
Neudorf Pinot Rosé, <i>Nelson</i>	15.0   36.0   69.0

### RED GRAPES

The Ned Pinot Noir, <i>Marlborough</i>	14.0   32.0   62.0
Gibbston Valley Gold River Pinot Noir, <i>Central Otago</i>	15.0   35.0   67.0
Te Kairanga Estate Pinot Noir, <i>Martinborough</i>	16.0   39.0   75.0
Mt Difficulty Roaring Meg Pinot Noir, <i>Central Otago</i>	17.0   41.0   79.0
Babich Black Label Merlot, <i>Hawke's Bay</i>	13.0   31.0   59.0
Angus The Bull Cabernet Sauvignon, <i>Australia</i>	15.0   35.0   66.0
Pegasus Bay Merlot Cabernet, <i>North Canterbury</i>	18.0   44.0   85.0
Te Mata Estate Syrah, <i>Hawke's Bay</i>	15.0   36.0   69.0
Yalumba Paradox Shiraz, <i>Australia</i>	17.0   41.0   79.0

## BEER

### BOTTLED BEER

Steinlager Pure Light, <i>NZ</i>	8.0
Steinlager Pure, <i>NZ</i>	10.0
Heineken, <i>Netherlands</i>	10.0
Corona, <i>Mexico</i>	10.0
Cassels & Sons Extra Pale Ale, <i>NZ</i>	11.0
Cassels & Sons Lager, <i>NZ</i>	11.0
Panhead Blacktop Oat Stout, <i>NZ</i>	12.0

### TAP BEER

	395   570ML
Panhead Supercharger APA, <i>NZ</i>	9.0   12.0
Speight's Gold Medal Ale, <i>NZ</i>	8.0   10.0
Emerson's London Porter, <i>NZ</i>	10.0   15.0
Emerson's Pilsner, <i>NZ</i>	10.0   15.0
Stella Artois, <i>Belgium</i> (330ml) 10.0   (500ml) 14.0	

### BOTTLED CIDER

Isaac's Apple, <i>NZ</i>	8.0
Zeffer Crisp Apple, <i>NZ</i>	10.0

## NON-ALCS

Arahi Sparkling Wine  
9.0 | 40.0  
Sauvignon Blanc · Merlot

Soft Drink 5.0  
Coke · Diet Coke · Sprite  
· L&P · Ginger Beer ·  
Lemon, Lime & Bitters

Juice 5.0  
Orange · Apple ·  
Pineapple · Tomato

Santa Vittoria Water  
(500ml) 7.0 | (1L) 10.0  
Still & Sparkling available

## Cocktails

ALL 16.0

### MANUKA BLOSSOM

Sweet and tart with  
Gin, NZ honey, fresh  
lime, & cranberry

### TRAM

A twist on the classic  
Cable Car with spiced  
rum, triple sec, lemon,  
& T2 vanilla chai syrup

### STRAWBERRY ROSÉ SPRITZ

A refreshing mix of  
rosé, strawberry liqueur  
& soda

### TROPICAL TEA

Freshly squeezed  
melon, pineapple,  
vodka & mango  
liqueur, topped with  
pomegranate T2

# THE PATISSERIE

## & Matching Delights

Chocolate pâté, white chocolate mousse, feuilletine crunch & confit orange Suggested wine match – Graham's 10YO Tawny Port	15.0
Lemongrass coconut panna cotta with kiwifruit salsa & toasted coconut tuille Suggested wine match – The Ned Noble Late Harvest Sauvignon Blanc	15.0
Tamarillo brûlée with pistachio biscotti Suggested wine match – Fromm Late Harvest Gewürztraminer	14.5
Brown butter pear cake with lemon crème fraîche Suggested wine match – The Ned Noble Late Harvest Sauvignon Blanc	15.0
Chef's selection dessert tasting plate Ask server for wine match & tasting plate flavours	16.0
Affogato Vanilla ice cream with Vittoria espresso	8.0
With your choice of Kahlua, Baileys, Jameson, or Frangelico	14.0

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### DESSERT WINE (60ml serve)

The Ned Noble Late Harvest Sauvignon Blanc, <i>Marlborough</i> Rich aroma of apricot & peaches, slight scent of bee's wax.	12.0
Fromm Late Harvest Gewürztraminer, <i>Marlborough</i> Intriguing combination of sweet, yet fresh fruit characters.	13.0

### DESSERT COCKTAILS

Mocha Martini Smooth Chocolate Espresso Martini with Vodka, Espresso, Coffee Liqueur, Creme de Cacao & Cream	18.0
Lemon Meringue A boozy lemon dessert in a glass. Limoncello & fresh lemon layered with a Galliano Vanilla Cream	18.0

### PORT & SHERRY (60ml serve)

Sandeman Fine Tawny Port, <i>Portugal</i>	8.0
Dows Fine Ruby Port, <i>Portugal</i>	10.0
Graham's 10YO Tawny Port, <i>Portugal</i>	15.0
Taylor's 20YO Tawny Port, <i>Portugal</i>	22.0
Tio Pepe Fino Sherry, <i>Spain</i>	16.0

### COGNAC & BRANDY (30ml serve)

De Valcourt 'Napoleon', <i>France</i>	8.0
Meukow VS, <i>France</i>	12.0
Hennessy VSOP, <i>France</i>	14.0
Delamain Pale & Dry XO, <i>France</i>	19.0