

MARKETPLACE MENU

TO START


FROM THE BAKEHOUSE

House-made cob loaf with lemon & herb butter 10.0

ENTREE

FROM THE BUTCHER


Farmhouse terrine, apple chutney, pickles & toast 16.0

Wakanui beef cheek with carrot & horseradish puree & radish salad  19.0

Venison salami with roasted peaches, watercress & daikon salad 15.0

FROM THE FISHMONGER

Saffron seafood chowder with green lipped mussels & herb croutons 14.0

Akaroa salmon croquette with pickles & chimichurri mayonnaise  15.0

FROM THE VEGGIE PATCH

Sweet corn soup with jalapeño corn bread 12.0

Panzanella salad with heirloom tomatoes, buffalo mozzarella & melon 16.0

Fried aubergine, sheep's milk labneh & parsley 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


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


These dishes are prepared with seasonal ingredients from within 100km of our kitchen 

Talk to our team about catering for your dietary requirements.

MAIN

FROM THE BUTCHER

Roast free range chicken breast, cranberry & citrus poha with tomato & cumin sauce 34.0

Roast lamb rump, sweet pepper & pomegranate Israeli couscous with baba ganoush  39.0

DRY-AGED BEEF WITH WATERCRESS & CAPER SALAD & 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

Roast fish of the day with fennel pierogi, sweet corn purée, baby gem & tarragon dressing  36.0

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

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

FROM THE VEGGIE PATCH

Ravioli with sun dried tomato, black olive & feta with heirloom tomato & garlic chives 26.0

Poached baby gem with Israeli couscous, pomegranate & baba ganoush 27.5

Sides

Sautéed green vegetables with herb butter 9.5

Roast root vegetables with rosemary & garlic 9.5

Israeli couscous with charred peppers 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 - 90.0
Louis Roederer Premier, <i>France</i>		25.0 - 120.0

WHITE GRAPES

The Ned Sauvignon Blanc, <i>Marlborough</i>	150 375 750ML	12.0 27.0 52.0
Te Tera Sauvignon Blanc, <i>Martinborough</i>		13.0 30.0 55.0
Dog Point Sauvignon Blanc, <i>Marlborough</i>		15.0 30.0 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
Mt Difficulty Chardonnay, <i>Central Otago</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
Rippon Reisling, <i>Wanaka</i>		15.0 30.0 65.0

ROSÉ

Misha's The Soloist Rosé, <i>Central Otago</i>		13.0 30.0 55.0
AIX Rosé, <i>Provence, France</i>		15.0 36.0 69.0

RED GRAPES

Te Tera Pinot Noir, <i>Martinborough</i>		14.0 32.0 62.0
Gibbston Valley Gold River Pinot Noir, <i>Central Otago</i>		15.0 35.0 67.0
The Kings Wrath Pinot Noir, <i>Marlborough</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

Heineken, <i>Netherlands</i>	10.0
Corona, <i>Mexico</i>	10.0
Steinlager Pure Light, <i>NZ</i>	8.0
Steinlager Pure, <i>NZ</i>	10.0
Cassels & Sons Lager, <i>NZ</i>	11.0
Cassels & Sons Extra Pale Ale, <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 Pilsner, <i>NZ</i> (425ml)	11.0 (570ml) 15.0
Stella Artois, <i>Belgium</i> (330ml)	10.0 (500ml) 14.0
Guest Tap, <i>Ask your server</i>	P.O.A

BOTTLED CIDER

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

NON-ALCS

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) 5.0 | (1L) 8.0
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

Roasted strawberry brûlée with pistachio biscotti	15.0
Grilled pineapple with mango sorbet & lime & chilli syrup	15.0
Chocolate fondant with vanilla orange mascarpone	15.0
Coconut & kaffir lime panna cotta with raspberry & coconut crumb	15.0
Chef's selection dessert tasting plate	16.0
Ask server for wine match & tasting plate flavours	
Affogato	8.0
Vanilla ice cream with Vittoria espresso	
Add your choice of Kahlua, Baileys, Jameson, or Frangelico	+6.0
Add a glass of Greywacke Botrytis Pinot Gris with any dessert	+8.0

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.	14.0
Fromm Late Harvest Gewürztraminer, <i>Marlborough</i> Intriguing combination of sweet, yet fresh fruit characters.	15.0
Greywacke Botrytis Pinot Gris, <i>Marlborough</i> Luscious aroma of dried apricots & pears, sweet with balanced acidity.	12.0

DESSERT COCKTAILS

Mocha Martini Smooth Chocolate Espresso Martini with Vodka, Espresso, Coffee Liqueur, Creme de Cacao & Cream	16.0
Lemon Meringue A boozy lemon dessert in a glass. Limoncello & fresh lemon layered with a Galliano Vanilla Cream	16.0

PORT & SHERRY (60ml serve)

Sandeman Fine Tawny Port, <i>Portugal</i>	11.0
Dows Fine Ruby Port, <i>Portugal</i>	11.0
Graham's 10YO Tawny Port, <i>Portugal</i>	14.0
Taylor's 20YO Tawny Port, <i>Portugal</i>	17.0
Tio Pepe Fino Sherry, <i>Spain</i>	11.0
Quinta De La Rosa White Port, <i>Portugal</i>	8.0

COGNAC & BRANDY (30ml serve)

De Valcourt 'Napoleon', <i>France</i>	11.0
Courvoisier VSOP, <i>France</i>	14.0
Hennessy VSOP, <i>France</i>	17.0
Delamain Pale & Dry XO, <i>France</i>	19.0