



HANS HERZOG

A la carte selection from our land & sea

Chef's Selection - 3 course menu

bread | starter | main | dessert \$69
please ask your for today's choice

Appetizer

homemade breads \$12 DF
with estate olives in extra virgin olive oil & dip \$14.50

Starter

Chilled ceviche of local fresh fish \$19 DF/GF
kaffir lime | soy sauce
Sauvignon Blanc "sur lie"

Rustic terrine \$16
quince-mustard chutney | green leaves
Chardonnay

Octopus and polenta \$18 Main \$28 GF
sweet pepper coulis | celery
Pinot Gris

Main

Canterbury Wakanui* Rib Eye \$34 GF
sautéed potatoes with garlic and parsley
'Spirit of Marlborough'

Stewart island king salmon \$32 GF
Peas, capsicum saffron risotto
Viognier

Peas, capsicum saffron risotto \$28 V
Pinot Noir

Sides

Crispy potatoes \$12 GF
shallots | herbs | aioli

Homemade green linguine \$12
garlic | parsley | cream

Sautéed vegetables \$12 V/GF
soy sauce eggplant | sweet pepper | cashew nuts

Green leaves & parmesan \$12 V/GF

Dessert

Brownie de luxe \$12

Crème brulee \$12 GF

Affogato croquante \$12 GF
espresso, maple-walnut or vanilla ice cream
shot of Frangelico +\$7

*Premium Canterbury, free range, grain finished beef. GMO-free, grain antibiotic & hormone growth promotant-free. Extra marbling. Aged 30 days minimum for maximum tenderness.

DF - Dairy Free
VG - Vegan
V - Vegetarian
GF - Gluten Free