

**gump·tion**

RESTAURANT  
& BAR

# STARTERS

Soup Of The Day (gf, df) 16

Served with chargrilled ciabatta bread

French Onion Soup (gf\*) 19

Slow cooked onions in a rich beef broth, topped with toast, cheddar cheese and baked in the oven

Heirloom Tomato & Bocconcini Bruschetta (v, gf\*) 22

Heirloom tomatoes chopped with Bocconcini cheese, marinated in olive oil, basil and balsamic vinegar served on chargrilled garlic ciabatta bread

Honey, Sesame & Soy Chicken Skewers (gf\*, s) 23

Cooked on the chargrill and served on a sour pickle slaw with Japanese mayonnaise

Beef Ragù Arancini's 18

Served on a fresh green pea puree with smoked tomato & Chipotle and fresh chives

Classic Caesar Salad (v\*, gf\*, p) 25

Ripped cos lettuce leaves mixed with bacon, croutons, parmesan cheese, poached egg and a creamy Caesar salad dressing

# MAINS

Pumpkin Gnocchi (v) 35

Pumpkin Gnocchi with sage infused goats cheese topped with toasted pumpkin seeds in a light basil cream served with roquette leaves

Free Range Chicken Breast (gf) 39

Local free range chicken breast, grilled and finished in the oven, served on a potato and herb rosti with a creamed spinach velouté, baby carrots, roasted field mushrooms and port wine jus

Roasted Pork Belly (gf, p) 39

Pot roasted in a cider infused stock and finished in the oven to crisp the skin served on a Pumpkin puree with duck fat potatoes, grilled broccolini and a grain mustard sauce

Slow Cooked Beef Cheek (gf) 39

Served on mashed potato with butter roasted carrots, spinach topped with a red wine sauce and confit shallot

df – dairy free gf – gluten free n – contains nuts p – contains pork s – contains seafood v – vegetarian

vg – Vegan plant-based food \* – on request

# FROM THE GRILL

Choose your main, two sides and a sauce to complete your meal

**Farmed Mt Cook Salmon (180g)** (s) 45

Raised in the icy water from Mt Cook – served medium

**Prime Steer Eye Fillet (200g)** 46

Grass fed prime steer fillet, cooked on the chargrill to your liking topped with compound herb butter

**Beef Ribeye (250g)** 46

Grass fed beef ribeye has medium marbling and a clean flavour, cooked to your liking on the chargrill and finished in the oven

**Roasted Lamb Backstrap (200g)** 45

Grass fed lamb rump cooked to your liking on the chargrill and finished in the oven

**Grass Fed Angus Beef Tomahawk Steak for 2 (750g+)** 100

Choose four sides and two sauces

Ribeye on the bone cooked to your liking on the chargrill and finished in the oven

**Sides** Additional sides 9

Lettuce & vegetable salad with seeds and an olive citrus vinaigrette (vg, gf)

Golden fries with tomato sauce (v, gf)

Mashed potato (v, gf)

Triple cooked agria potatoes finished in duck fat (gf)

Chargrilled broccolini with caramelised onions and cumin yoghurt (v, gf)

Creamy garlic mushrooms & spinach (v, gf)

Steamed seasonal vegetables in nut brown butter (v, gf)

Two fried, size 7 free-range eggs

Carrots roasted in nut brown butter with crumbled feta and balsamic reduction (v, gf)

**Sauces** Additional sauce 5

Port wine jus (gf, df)

Green peppercorn jus (gf)

Creamy mushroom gravy (gf)

Mint jelly (v, gf, df)

Dill & lemon cream (v, gf)

df – dairy free gf – gluten free n – contains nuts p – contains pork s – contains seafood v – vegetarian

vg – Vegan plant-based food \* – on request

# SMALL PLATES

Golden Agria Chips (v, gf) 12

Served with tomato sauce

Spiced Wedges (v) 15

Spiced potato wedges, deep fried, served with a smoked tomato & chipotle sauce and sour cream

Seasonal Salad (gf, vg, df) 15

Lettuce & seasonal vegetables topped with sunflower & pumpkin seeds mixed with a citrus dressing

Mozzarella Garlic Bread (v) 18

Baguette baked with garlic butter and stretchy mozzarella served with an intense fresh tomato sauce

House-made Salt & Pepper Squid (s) 18

Crispy fried squid seasoned with salt and pepper and served with your choice of mayonnaise or black garlic aioli or tartare sauce, complemented with a lemon wedge and a small salad

Crispy Buttermilk Fried Chicken Thigh Pieces 18

24 hour marinated chicken thigh tossed in our special coating, then fried to crispy and served on a jalapeno coleslaw topped with a rich ranch dressing

# CHEESEBOARD

All cheeses come from NZ's award-winning cheese makers Whitestone Cheese Co based in Oamaru and are served with a selection of crackers, toasted breads and condiments.

1 Person 18

(gf\*, nut-free on request)

2 People 29

Includes a tasting of;

Double Cream Mt Domett Brie, Vintage Totara Cheddar & Windsor Blue

# COMFORT CLASSICS

Grilled Sandwich (gf\*) 19

Choose 3 fillings:

Ham, chicken, cheddar cheese, tomato, avocado, onion, bacon, egg, served on white or grain bread, fries and sauce

Buttermilk Fried Chicken Burger (p, gf\*) 28

24 hour marinated chicken thigh tossed in our special coating then fried, served with coleslaw, pickles, tomato, bacon, cheese, ranch dressing and green tomato relish with your choice of fries *or* garden salad

Beef Burger (p, gf\*, vg\*) 28

120g beef patty chargrilled and topped with belly bacon, melted American cheddar cheese, caramelised onions, fresh tomatoes, iceberg lettuce, finished with gherkin mayo, tomato relish and your choice of fries *or* garden salad

add beef patty 8  
add fried, free-range egg 4.5

Wagyu Beef Bolognese 38

Fettuccini pasta tossed with a vibrant Wagyu Beef Bolognese sauce topped with parmesan cheese

Snapper & Chips ★ (s) 35

Your choice of battered or pan-seared Snapper on a pea puree and served with fries *or* garden salad, house-made tartare sauce and tomato sauce

Seafood Chowder ★ (gf\*, s) S 35  
L 42

A creamy clam chowder, topped with grilled tiger prawn, fish, poached mussels and served with chargrilled house baked rye bread

Creamy Chicken and Mushroom Penne Pasta (v\*) 37

Chicken and mushrooms cooked with garlic and onions deglazed with white wine and finished with cream and parmesan cheese

★ local seafood may be subject to seasonality and availability

# DESSERT

- Lemon meringue pudding** (gf) 19  
Rich set lemon pudding, torched Italian meringue with almond crumble and a kaffir lime and coconut ice cream
- Summer Berry Tart** (n) 19  
Fresh seasonal berries in a tart filled with a passionfruit custard next to a vibrant berry sorbet
- Chocolate Brownie** 19  
Warmed chocolate brownie with vanilla ice cream and topped with hot chocolate sauce
- Traditional Pecan Pie** (n) 19  
Pecans baked in thick caramel with sweet crust pastry and served with vanilla ice cream
- Sorbet Duo** (vg, gf) 19  
Mango and raspberry sorbet on a bowl of freshly cut fruit salad, marinated in an orange and mint dressing

# CHEESEBOARD

All cheeses come from NZ's award-winning cheese makers Whitestone Cheese Co based in Oamaru and are served with a selection of crackers, toasted breads and condiments.

**1 Person 18**

(gf\*, nut-free on request)

**2 People 29**

Includes a tasting of;  
Double Cream Mt Domett Brie, Vintage Totara Cheddar & Windsor Blue

# COFFEE

## Hot Drinks

	Regular	Large
Short Black / Long Black / Americano	5	-
Short Macchiato / Long Macchiato	5.5	-
Cappuccino / Flat White	6	6.5
Latte	-	6.5
Mochaccino	6	6.5
Hot Chocolate	6	6.5
Chai Latte	6	6.5
Takeaway Cup	0.5	0.5

## Coffee Additions

Alternative Milk – Oat, Soy, Almond & Coconut		1
Coffee Syrup – Caramel, Vanilla & Hazelnut		1
Extra Shot		1
Whipped Cream		1

# TEA

## Black Tea

Dorchester Breakfast, Organic Breakfast, Earl Grey, Darjeeling, Lapsang Souchong, Scottish Morn

5

## Herbal & Fruit Tea

Chamomile, Lemon Herbal, Organic Ginger & Lemon, Organic Rooibos, Organic Peppermint, Orange Passionfruit

6

## Green Tea

Japanese Sencha, Dragon Pearl Jasmine

6