

gump·tion

RESTAURANT
& BAR

STARTERS

Warm Herbed Buttered Focaccia Bread (v) 16

Served with hummus and dukkha spice

Soup of the Day (gf*,df, vg) 16

Served with chargrilled Waitaha sourdough bread

Pork and Chive Wonton (p) 16

Served with smoked chipotle and ginger soy sauce

Green lipped Mussels (gf*, s) 22

White Wine, garlic thyme sauce, blood orange & mango salsa and grilled sourdough

Pan Seared Scallops (gf,s) 25

Celeriac puree, pancetta, salmon roe, crispy parsnip, and curry oil

Classic Caesar Salad (v*, gf*, p, s) 28

Ripped cos lettuce leaves mixed with bacon, croutons, parmesan cheese, poached egg and a creamy Caesar salad dressing
Add Chicken 6

Pulled Pork Croquette (p) 18

Beetroot relish, horseradish cream and micro green salad

We take all reasonable precautions to avoid any kind of cross-contamination. However, please be aware that gluten products are present in our kitchens, so while our procedures are sufficient for most people with gluten intolerance, we recommend that those with EXTREME gluten allergies order with caution.

MAINS

Mushroom Risotto (v, gf) 38

Creamy mushroom risotto, sautéed wood mushrooms, shaved Reggiano parmesan cheese and truffle oil.

Butter Chicken 38

Grilled tandoori chicken finished in creamy butter sauce served with basmati rice, garlic naan and mango lassi

Creamy Chicken and Mushroom Fettuccine (vg*) 38

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

Snapper & Chips (s, gf*) 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

Roast Chicken Breast (gf) 39

Herb marinated, Speck ham and broccolini, Potato gratin, chargrilled pimento puree and port wine jus

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

Seafood Platter to Share 55

Green lipped mussels, battered tempura prawns, crispy fried squid and Beer battered fish served with salad, fries, Tartare sauce and aioli.

Grilled Cauliflower and Broccoli Steaks (vg, gf*) 35

Chargrilled cauli and broccoli, beetroot hummus, peas and minted pearl couscous, confit tomato and hemp seed oil.

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

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

Braised Lamb Shank 45

Char Grilled, slow cooked with rosemary herb for 14hours then finished in oven for crispy skin.

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)

Creamy garlic mushrooms & spinach (v, gf)

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

Two fried, size 7 free-range eggs

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

DESSERT

Warm Sticky Date Pudding	(v)	19
Salted caramel mascarpone, vanilla bean ice cream, almond crunch and butterscotch brandy sauce.		
Chocolate Parfait	(v, n, gf)	19
Belgian chocolate, gin & basil cured pineapple, hazelnut praline tuile, chocolate soil		
Chocolate Brownie	(v)	19
Warmed chocolate brownie with vanilla ice cream and topped with hot chocolate sauce		
Fruit Crumble	(v, n)	19
Peach, berries & apple, chia seed crumble, sour apple pucker sabayon and lime coconut 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		
Gumpton Dessert Plate	(vg, gf)	35
A shared platter for two of all the above desserts		

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

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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
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Herbal & Fruit Tea

Chamomile, Lemon Herbal, Organic Ginger & Lemon, Organic Rooibos, Organic Peppermint, Orange Passionfruit	6
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Green Tea

Japanese Sencha, Dragon Pearl Jasmine	6
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