

gump·tion

RESTAURANT
& BAR

STARTERS

Warm Herbed Buttered Focaccia Bread	(v,n)	16
House Baked / Basil Pesto / Hummus		
Soup of the Day	(gf*,df,vg)	16
Chargrilled Ciabatta Bread		
Goats Cheese Salad	(n)	22
Mixed Leaves / Apple / Walnut / Cider Dressing		
Lemon and Herb Yoghurt Marinated Chicken Skewers		20
Hummus / Pomegranate / Crisp Potato		
Smoked Venison Carpaccio	(df,,gf)	25
Thinly Sliced Prime Venison / Mustard Glaze / Summer Berry Salad		
Classic Caesar Salad	(v*, gf, p, s)	28
Ripped Cos Lettuce / Bacon / Croutons / Parmesan Cheese / Poached Egg		
Add Chicken 6		
Add Prawn 8		
Curry Green Lipped Mussels	(s)	22
Yellow Curry / Coconut Cream / Ciabatta Bread		

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

df – dairy free **gf** –gluten free **n** – contains nuts **p** – contains pork **s** – contains seafood **v** – vegetarian
vg – Vegan plant-based food * – on request

are sufficient for most people with gluten intolerance, we recommend that those with EXTREME gluten allergies order with caution.

MAINS

Tempura Mushroom with Roasted Polenta Cake (vg) **34**

Portobello Mushroom / Tomato Broth / Polenta

Chicken and Mushroom Penne Pasta (v*) **38**

Creamy Chicken Pieces / Sauteed Mushrooms / Parmesan Cheese

Soy & Orange Pork Fillet (df,p) **32**

Grilled Pork Fillet / Vegetable Stir Fry / Edamame Beans / Jasmine Rice

Chicken Caprese (gf,n) **39**

Roasted Free Range Chicken Breast / Tomato / Mozzarella Cheese / Pesto Jus

Honey and Miso Glazed King Fish (s) **34**

Glazed King Fish / Peas / Carrot Cream

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

Creamy Clam Chowder / Grilled Prawn / Poached Mussels / Chargrilled Rye Bread

Coffee Rubbed Beef Short Ribs **44**

Low and Slow Cooked Beef Rib / White Bean Puree / Potato Crisp / Glazed Carrots

Butter Chicken **38**

Tandoori Chicken / Basmati Rice / Garlic Naan / Mango Lassi

Pan Roasted Venison **38**

Prime New Zealand Venison / Celeriac Risotto / Blueberry and Juniper Sauce

Snapper and Chips **37**

Battered or Pan-Fried Snapper / Golden Fries or salad / Pea Puree / Tartare Sauce

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

Bone in Beef Sirloin Steak (200g) **45**

Local Grass Fed Sirloin Steak

Beef Ribeye (250g) **46**

Grass Fed Beef Ribeye

Lamb Back Strap (200g) **44**

Grass Fed Lamb

Grass Fed Angus Beef Tomahawk Steak for 2 (750g+) **110**

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

Mixed season garden salad

(vg, gf)

Golden fries with tomato sauce

(v)

Mashed potato

(v, gf)

Triple cooked agria potatoes finished in duck fat

Creamy garlic mushrooms & spinach

(v, gf)

Roasted root vegetables with basil pesto and feta cheese

(vg, gf)

Steamed garden vegetables with lemon oil

(v, gf, df)

Two fried, size 7 free-range eggs

Sauces

Additional sauce 5

Port wine jus

(gf, df)

Green peppercorn jus

(gf)

Creamy mushroom sauce

(gf)

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Horseradish jus	(v, gf, df)
Dill & lemon cream	(v, gf)
Add Butter , Herb Butter / Black Garlic and Chilli / Sundried Tomato	(gf)

DESSERT

Lemon Creme Brulee	(v)	19
Burnt Lemon Cream / Vanilla Ice Cream / Shortbread Biscuit		
Swiss Chocolate with Biscoff Biscuits	(v)	19
Dark Chocolate Mousse / Milk Chocolate Mousse / Marinated Cherries / Caramel Biscoff Biscuits		
Almond Roasted Pear with Coconut Ice Cream	(v,n)	19
Lightly Spiced Pear / Mango Cream / Coconut Ice Cream		
Summer Berry Meringue	(v,df)	19
Crisp Meringue / White Chocolate Parfait / Berries / Fresh Cream		
Sorbet Duo	(vg, gf)	19
Mango and Raspberry Sorbet / Fruit Salad / Orange and Mint Dressing		
Gumption Dessert Plate	(vg)	42
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

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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	5
Dorchester Breakfast, Organic Breakfast, Earl Grey, Darjeeling, Lapsang Souchong, Scottish Morn	
Herbal & Fruit Tea	6
Chamomile, Lemon Herbal, Organic Ginger & Lemon, Organic Rooibos, Organic Peppermint, Orange Passionfruit	
Green Tea	6

Japanese Sencha, Dragon Pearl
Jasmine