

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		
Winter Chop Salad	(v)	21
Mixed Leaves / Beans / Tarragon Dressing Add Grilled Chicken 6		
Lemon and Herb Yoghurt Marinated Chicken Skewers		20
Hummus / Pomegranate / Crisp Potato		
Polenta Fries	(v,gf)	18
Red Salsa / Tomato and Chilli Jam		
Crispy Lamb and Potato Croquette		21
Pea Puree / Feta Mousse / Mint Jel		
Salmon Ceviche	(s)	28
Coconut Broth / Mandarin Salsa / Avocado Puree / Lime Gel		

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.

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

MAINS

Cauliflower Trio	(v, df, gf)	34
Compressed Roasted Cauliflower / Curry Cauliflower Puree / Crispy Cauliflower		
Beef Meatballs with Polenta		34
Roasted Herb Meatballs / Slow Cooked Tomato Confit / Creamy Parmesan Polenta		
Braised Pork Belly	(p)	38
Slow Cooked Pork Belly / Celeriac Puree / Courgette / Pickled Pineapple		
Chorizo and Butternut Risotto	(p)	36
Succulent Arborio Rice / Baby Spinach / Parmesan Cheese		
Winter Spiced Lamb Rump		41
Canterbury Lamb Rump / Potato Fondant / Greens / Lamb Jus		
Seafood Chowder	(gf*, s)	S 35 L 42
Creamy Clam Chowder / Grilled Prawn / Poached Mussels / Chargrilled Rye Bread		
Slow Cooked Venison Shank	(p)	38
Saffron Mash Potatoes / Roasted Beetroot / Speck Ham		
Seasonal Fish of the Day		POA
Something Fresh / Something New / Ask your Waiter		

FROM THE GRILL

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

Farmed Mt Cook Salmon (180g) (s) **48**

Raised in the icy water from Mt Cook – served medium

Venison Rump (200g) **41**

Canterbury Farmed Venison

Beef Ribeye (250g) **49**

Grass Fed Beef Ribeye

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

Grass Fed Lamb cooked on the Char Grill

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)

Honey roasted carrots

(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)

Dill & lemon cream

(v, gf)

Add Butter, Herb Butter / Black Garlic and Chilli / Sundried Tomato

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DESSERT

Biscoff and Grapefruit Cheesecake **19**

Biscoff Biscuit / Tangy Grapefruit Cheesecake / Citrus Salsa

Bread and Butter Brulee **19**

Warm Crisp Brulee / Toffee Ice Cream / Apple Crisp

Molten S'mores **19**

Dark Chocolate Lava Cake / Toasted Marshmallow / Anzac Cookies

Blue Cheese Bite **19**

New Zealand Windsor Blue / Red Wine Caramelized Brioche / Roasted Pear / Citrus Honey Drizzle

Sorbet Duo **19**

(vg, gf)

Mango and Berry Sorbet / Fruit Salad / Orange and Mint Dressing

Gumption Dessert Plate **42**

A shared platter for two of all the above desserts

CHEESEBOARD

All cheeses come from NZ's award-winning cheese makers 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	

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