

EVENING
ME
NU

5:30pm - 9:00pm Restaurant Only

Starters

Grilled Flatbreads VG 18

Muhammara, Dukkah, Salad & Pickles

Charred Heritage 21

Tomatoes VG | VO | GFO | DFO

Cheese Curd, White Balsamic,
Watercress

Poached Salmon Roll GF 25

White Fish Mousse, Summer Salad,
Cucumber Broth

Smoked Lamb Loin GF | DFO 24

Green Olive Tapenade, Whipped Feta,
Red Onion

Fried Chicken Leg 24

Cornflake Crumbed, Sweetcorn Salsa,
Polenta Foam

From The Grill

All Plates Come With Shallot Crushed Potatoes,
Glazed Baby Carrots

Pork Scotch Collar GF | DFO 36

Preserves Relish, Cider Jus

Chicken Breast Supreme GF | DFO 36

Tarragon Jus

Charred Beef Short Rib GF | DFO 37

Red Wine Jus

200gm Beef Fillet GF | DFO 45

Sundried Tomato Butter

Sides

Herb Buttered Gourmet Potatoes 14

Buttered Seasonal Greens 14

Mixed Leaf Salad 14

Mains

Potato and Thyme 34

Gnocchi VG | VO | DFO

Peas, Preserved Lemon, Parmesan

Sweet And Sour Braised 35

Eggplant VG | V | DF | GF

Almonds, Bok Choy, Chervil Foam

Market Fish GF | DFO 38

Caponata, Marinated Courgette,
Sauce Velouté

Lamb Shoulder For Two GF | DFO 85

Muhammara, Dukkah, Herb Buttered
Gourmet Potatoes, Buttered Seasonal
Greens, Mixed Leaf Salad

Dessert

Strawberry Tart 19

Whipped Mascarpone, Strawberry &
Lime Curd

Chocolate Delice VG | GFO 19

Candied Hazelnuts, Sea Salt, Sour
Cherry Sorbet

Crumble Cake 19

“Streuselkuchen” VG

Blueberry, Lemon, Sour Cream
Ice-Cream

Mini Lemongrass 8.5

Panna Cotta

Raspberry Coulis, Almond Cookie

Cheeseboard 38

Local And International Cheese, Quince
Jelly, Fruits, Crackers

DF DAIRY FREE | GF GLUTEN FREE
VG VEGETARIAN | V VEGAN | O OPTION

fable.
CHRISTCHURCH