

LONG
Lunch

(available from 11 am - 6 pm)

HARBOUR harvest

caldera seafood platter
(only available via pre-booking)

freshly shucked *marlborough* oysters | *tuna* sashimi |
smoked *akaroa salmon* wings | *kingfish* pastrami | kombu
pickled *mussels* **\$175**

add *crayfish* - vanilla bay poached | spiced sweet corn
mayo **\$75**^{1/2}
\$140^{full}

add *marlborough* oysters - freshly shucked | raw with
caldera mignonette | tempura w rhubarb ponzu **\$42**^{six}
\$79^{twelve}

THREE course

choose three courses + one side **\$96**

CALDERA chef set

(for groups of four+)

trust our chef with a curated selection of shared dishes to
suit the table **\$120**

FIRST taste

marlborough oysters - freshly shucked | raw with caldera
mignonette | tempura w rhubarb ponzu gf df **\$42**^{six}
\$79^{twelve}

warm housemade bread | black garlic butter | parsley oil v **\$15**

warm marinated olives | thyme, bay, citrus gf df v vgn **\$14**

SMALL plates

akaroa salmon mi-cuit | tomato | cucumber | beetroot | roe
gf df **\$29**

aged beef tartare | pickled mushroom | truffle | egg yolk |
seeded crackers gf df **\$28**

french onion soup | onion gruyere puff | brûléed cheese |
walnut ketchup v **\$27**

galantine of duck | charred leek | plum | pumpkin honey
mustard df **\$29**

please let us know if you have any dietary restrictions or food allergies
df - dairy free gf - gluten free v - vegetarian vgn - vegan

LARGE *plates*

great for sharing

barrys bay aged cheddar soufflé | truffle cheese sauce |
caramelised yeast | toasted cashews v **\$37**

harbour caught groper | sea herbs | pickled grapes | ajo
blanco | crayfish oil gf **\$46**

organic chicken roulade | onion soubise | charred corn | wild
garlic | crispy skin | jus gras gf **\$40**

lumina oyster lamb shoulder | provençale granola | sheep's
milk ricotta (serves two - three) **\$110**

fifty five day sirloin | smoked onion | witloof | mushroom |
caramelised shallot jus **\$46**

PERFECT *pair*

potatoes twice cooked | crispy skins | pecorino | smoked
sour cream vgf **\$17**

vanilla honey roasted carrots | spiced carrot puree | orange
sesame vinaigrette vgfdf **\$16**

chargrilled baby gem lettuce | pumpkin seed dukkha |
bagna cauda gf **\$16**

compressed leaf salad | pickled red onion | caldera
dressing vdfgf **\$16**

SWEET *endings*

classic lemon tart | yoghurt ice cream | candied lemon v **\$20**

rhubarb rose' & raspberry | poached rhubarb | brûlée
custard | rose' raspberry sorbet v **\$20**

choux au craquelin | milk hazelnut crèmeux & sour cherry |
caramilk praline & strawberry v **\$16**

LA Fromagerie

curated selection of local and imported cheese
with bread & crackers, local honey & housemade fruit preserves

a selection of new zealand cheeses

one cheese \$19 | two cheese \$32 | three cheese \$42

a selection of french cheeses

one cheese \$26 | two cheese \$43 | three cheese \$55

please note, our cheese selection may vary depending on availability.
please ask our friendly team about the available selection

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B WINE
Bar
SNACKS & platters

(available from 6pm - CLOSE)

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smoked *akaroa salmon wings* | *kingfish pastrami* | kombu
pickled *mussels* **\$175**

add *crayfish* - vanilla bay poached | spiced sweet corn
mayo **\$75^{1/2}**
\$140^{all}

add *marlborough oysters* - freshly shucked | raw with
caldera mignonette | tempura w rhubarb ponzu **\$42**
six **\$79**
twelve

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GRAZING platter

(serves two)

caldera collection | crafted artisan collection of cured
meats & seafood | aged barrys bay cheese | housemade
pickles | fruit preserves | housemade bread | crackers **\$140**

SMALL plates

great for sharing

warm housemade bread | black garlic butter | parsley oil v **\$11 / \$18**

warm marinated olives | thyme, bay, citrus gf df v vgn **\$14**

potatoes twice cooked | crispy skins | pecorino | smoked
sour cream v gf **\$17**

akaroa salmon *mi-cuit* | tomato | cucumber | beetroot | roe
gf df **\$29**

SWEET endings

choux au craquelin | milk hazelnut *crèmeux* & sour cherry | **\$16**
caramilk praline & strawberry v

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