

Canyon FOOD & BREW



DINNER

BITES

- WARM OLIVES.** orange peel, rosemary 7
FISH CAKES. seaweed aioli 11
RICOTTA GNUDI 12
SCOTCH EGG. mulled rhubarb 9
CARDRONA LAMB RIBS. spent malt dukkah 16
HAM HOCK CROQUETTES spiced apple compote 12
PORK SCRATCHINGS 9

STARTERS

- FRESH MARKET OYSTERS.** shallot red wine vinegar. half dozen 30, dozen 60
OLIVE OIL POACHED SALMON. beet crisps, fennel, preserved lemon 17
POACHED PEAR SALAD. blue cheese, celery, shaved apple, candied walnut 15
ZAMORA CHORIZO. whipped ricotta, aged balsamic, sourdough 16

SHARE BOARD

Pizza oven flatbreads, homemade pickles and relish, ham hock croquettes, Whitestone Lindis Pass camembert, Zamora coppa, pork scratchings 39

MAINS

- PAN FRIED MARKET FISH.** red basil pesto, roasted baby carrots, watercress 32
CARDRONA LAMB RACK. sautéed yams, cauliflower puree, puffed black rice 36
SLOW COOKED PORK BELLY. chicory, black pudding and potato hash, burnt winter apple sauce 34
WILD MUSHROOM ROLLED PASTA. black tuscan cabbage, porcini parmesan crumb 25
GRILLED CELERIAC. Jerusalem artichoke, hazelnut, celery leaves 23
WAKANUI BONE IN SIRLOIN. marrow butter, glazed shallots, sautéed caulilini 39
FISH AND CHIPS. Canyon beer batter, hand cut chips, tartar sauce, green pea puree 28

PIZZAS

- MARGHERITA** - 'The classic', tomato, basil, mozzarella, olive oil 23
PROSCIUTTO - Tony's roquette, olive oil, bocconcini 26
WILD MUSHROOM - Wood fired mushrooms, Gibbston blue cheese, toasted walnuts 26
COPPA - Zamora cured pork ribeye, fennel, ricotta 26

SIDES

- SALAD OF ROAST BEETROOT.** local leaf, feta, mint, walnuts 7
PAN FRIED BRUSSEL SPROUTS. crispy pork, garlic 7
WOOD FIRED WINTER VEGETABLES. fresh herbs 7
SAUTÉED SEASONAL GREENS with parmesan and olive oil 7
HOMEMADE CHIPS with aioli 7