

## Grill Menu

GRILLS SELECTION –

32.0 each item

### PRIME BEEF COOKING INSTRUCTIONS

Rare	- seared outside, red through, just warm centre
Medium Rare	- cooked outer layer, warm through, moist red centre
Medium	- cooked through, centre still pink and juicy
Well Done	- charred surface, cooked evenly through, little juice

Hereford Prime Beef Ribeye 300g

Hereford Prime Beef Sirloin 200g

Akaroa Salmon Fillet

Groper Fillet

15 Black Tiger Prawns (garlic seasoned)

The grill selections are served with your choice of hand cut fried potato seasoned with flaky sea salt, or polenta chips **g** with spicy seasoning, dressed mixed grill salad and a trio set of following accompaniments –

béarnaise sauce, green and red tomato jalapeno salsa, plum and sumac relish

liquidity has considered those with dietary restrictions;

**g** – gluten free

**n** – contains nuts

**d** – dairy free

for any other dietary restrictions please inform our friendly service team

as good food takes time please inform your friendly service staff of your time restraints

**to taste**

steamed salted edamame	8.0 g d
talegio and gruyere cheese fondue with warm breads	13.0
marinated olives	10.0 g d
chorizo and roasted artichokes	8.5 d
smoked garlic flatbread	8.0
house bread selection with extra virgin olive oil and liquidity spreads	10.5 n

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## first flavours

green pea soup with braised ham hock & parsley with crumbed poached egg	13.0
akaroa salmon ceviche, watermelon, feta, pumpkin seeds and basil	18.5 g
Salt and lemon kelp pepper squid with a salad of diakon, gingered carrot and black and white sesame dressing	17.5 g
Prawn and chive ravioli on sauté fennel with prawn bisque cream and watercress	18.0
Red braised pork belly, spring onion soybean stir-fry, shitake mushroom tea	18.5 g

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## main flavours

free range chicken with israeli cous cous, feta, green olive, preserved orange, coriander, toasted almonds and chermoula	30.0 d n	main flavours
market fresh fish with prawns fennel blanquette and cherry tomato herb salad	32.0	
crispy skin duck breast and 5 spiced braised duck spring roll with apple slaw and tea steeped currants	32.0 g	
prime canterbury lamb rump on chard and green beans with crispy sweetbreads, chorizo dressing	35.0	
hereford prime beef sirloin with truffle chive crust, thyme savoy cabbage and spec bacon sauté	32.0 g	
Saffron pappardelle with green pea, purple basil, dried vine tomatoes and soft goats cheese finished with local extra virgin olive oil	26.0	

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## sides

buttered broccoli, beans and bacon	6.0	g n
stir fry baby bok choy with peanuts and crispy shallots	6.0	g n d
mixed baby leaf salad with herb dressing	6.0	g d
crushed potato with herb olive oil and feta	6.0	g

## Cheese

windsor blue (50gms) with anzac biscuits and quince paste	12.5	
mt domet double cream (50gms) with golden syrup walnuts with plum and port jam	12.5	n
Aged gruyere with fig onion jam and crackers	12.5	

Sides / cheese

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## sweet

caramelised apple, poached rhubarb, gingerbread macadamia crumble and soft whipped cream	12.5	n
milk and white chocolate tiramisu with hazelnut brittle and hokey pokey	12.5	n
spiced coconut panna cotta, pineapple saffron salsa, lime sorbet, mango vanilla milkshake	12.5	g d
golden syrup rice pudding with banana rum raisins, cinnamon whip	12.5	n
affogato al caffe, benedictine with bitter chocolate truffle and pistachio cardamom biscotti	9.5	n

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## dessert wines

	gls	btl	Sweet / dessert wine
deen de bortoli semillon (victoria aust) (375ml) A richly scented and luscious dessert wine with lots of turkish delight flavours	8.5	36.0	
selaks "ice wine" (marlborough) (375ml) a ripe flavoursome wine, richly textured and sweet with a honey, spice finish. (gold medal – cuisine)		40.0	
Pegasus bay finale (Canterbury) (375ml) A dessert wine with a lively golden hue and a heady aroma, reminiscent of honey suckle and scorched almonds with a perfect balance.		58.0	
ports	gls	btl	
taylors ruby port	8.0	80.0	
taylors tawny port	8.0	80.0	
taylors 10yr old	13.5	135.0	
taylors 20yr old	19.5	195.0	

# liquidity signature

our best recognised dishes selected by chef Nathan Hartley and matched with wines to complement

chorizo and roasted artichokes  
chandon non vintage brut – o

red braised pork belly, spring onion soybean stir-fry, shitake mushroom  
astrolabe sauvignon – o

refreshing sorbet

crispy skin duck breast and 5 spiced braised duck spring roll with apple slaw and tea steeped currants  
astrolabe chardonnay – o

or

prime canterbury lamb rump on chard and green beans with crispy sweetbreads, chorizo dressing  
sacred hill pinot noir – o

or

market fresh fish with prawns fennel blanquette, cherry tomato herb salad  
oysterbay sauvignon – o

milk and white chocolate hokey pokey tiramisu with hazelnut brittle

or

windsor blue (50gms) with anzac biscuits and quince paste  
deen de bortoli botrytis Semillon sticky – o

infusions – espresso coffee or tea

o=optional

menu – food only - 72.0  
menu – food and wine match – 99.0

liquidity signature

