



## CULINARY PHILOSOPHY

Edgewater offers contemporary cuisine inspired by the local land. The menu is centered around sustainability, changing every season to match the abundance of quality ingredients found in the Central Otago region. To honour and respect the environment and journey from paddock to plate we embrace the philosophy of not letting anything go to waste, proudly embracing cuts of meat that might otherwise be exported or wasted, adding an exciting element to dishes and introducing guests to something they may not have tried. We endeavor to source produce that is thoughtfully grown and harvested and consciously ask questions to our suppliers and supply chain to ensure that our principles and philosophies match.

- Chris Nelson, Executive Chef

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### Local Suppliers

#### 1. Dunford Grove

Against Central Otago's extreme climate, olive trees flourish beside the beautiful shores of Lake Dunstan. They practice sustainability in all facets of their business repurposing all forms of waste with a supplementary aim of having soil and trees in the best health possible with zero chemical interference.

#### 2 Silver Fern Farms – South Island

Founded in 1948, we are New Zealand's leading procurer, processor, marketer, and exporter of premium quality lamb, beef and venison. Our 'plate-to-pasture' strategy is how we make it happen - focusing first on identifying consumer needs, and then working with our farmers to grow animals and apply our expertise to meet those needs.

#### 3 Cardrona Distillery

Family owned and operated, Cardrona Distillery flagship a Single Malt Whisky, "Just Hatched". A special natural cask strength marriage of ex-bourbon and ex-sherry casks, this "Just Hatched" Whisky reveals underlying character of borage flower honey, vanilla, spice, with weighted spirit on the tongue.

#### 4. Parkburn Farm

Growers of local, seasonal, organic and spray-free vegetables. Parkburn Farm uses ethical and sustainable methods to grow quality produce and to minimise the negative impact on the environment.

#### 5. Te Mana Lamb

With intramuscular fat rich in Omega-3 and marbling on a micro-scale, Te Mana can be seen as the "Wagyu of Lamb". Livestock is finished on chicory for thirty days and are raised in the iconic hills and high country across 17 South Island stations before being aged 21 days.

#### 6. Whitestone Cheeses

Born in Oamaru in a converted garage with milk sourced from local farms and one variety, Whitestone Farmhouse was launched in 1987 before slowly growing into a purpose-built facility in 1998. The skill of their cheese makers is to convert premium grass-fed milk into world class cheeses by artisan open vat techniques utilizing traditional cheese making methods which is true to the heritage of cheese; the process is as natural as all ingredients.



Please advise of any dietary requirements or allergies



## DINNER

from 5pm

### *FIRST*

Dunford Grove Olives | 9  
*manzanillo olives / lemon / thyme*

Bread & Dips | 14  
*house baked herb & garlic focaccia / today's dips*

Soup Of The Day | 15  
*house baked focaccia*

Korean Style Cauliflower | 15  
*chopped peanuts / coriander / spring onion / sweet & spicy sauce*

Scotch Egg | 16  
*piccalilli / rocket*

Cardrona Whisky Chicken Parfait | 17  
*otago stone fruit chutney / artisan bread*

Marlborough Sounds Salmon Croquettes | 18  
*house smoked manuka salmon / caper aioli / citrus*

### *SECOND*

Summer Gnocchi | 28  
*cromwell summer veg / pesto / parmesan / pangrattato / pea feathers*

Flash Steak | 29  
*lemon / garlic / heirloom salsa picante / chimichurri*

Hawea Lamb Breast | 32  
*parsley / lemon / garlic / balsamic jus / snow pea salad*

Stuffed Pork Belly | 35  
*field mushroom / rocket / olive oil mash / Mother & Daughter quince aioli*

Marlborough Sounds Salmon | 36  
*turmeric cauliflower rice / minted ricotta / witloof & pickled cucumber salad*

Steak Tagliata | 38  
*chargrilled hanger steak / fennel / mint / rocket / flash pickle red onions / jus*

Te Mana Lamb Shoulder (To Share) | 77  
*12hr red wine braise / garlic / rosemary / pan jus / duck fat potatoes / rocket & parmesan salad*

### *SIDES*

Shoestring Fries / Sage & Garlic Salt / Aioli | 7

Duck Fat Potatoes / Aioli | 9

Homemade Crispy Polenta / Truffle  
/ Parmesan / Aioli | 9

Rocket / Parmesan / Balsamic | 9

Smashed peas / Mint / Chilli | 9

Olive Oil Mash Potato | 9

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