



Welcome to Copia- Our menu is designed to be shared, so we recommend sampling dishes from each section for the table. We have no stories just good food, we believe in community, healthy eating & conscious living.

Lunch 12 to 2.00 closed 3.00 p.m.

Dinner 5.30 to 9.00 closed 10.00 p.m.

One Bill per table or even splits only

To Start

Irish Brown soda, guinness & honey bread, our cultured butter \$7

Cured pork Coppa, watermelon sorbet, black pudding crumb \$14

Crayfish Bisque cream, pickled mussels, confit potato, granny smith apple \$17 pp

Charcuterie - bresaola, coppa, smoked venison salami, our pickles, mustard, soda bread & butter- Small \$35 Large \$49

Small Plates to share

Brik pastry, whipped goats curd and beetroot cigar, baby beetroot, quince puree \$19 (add 1 more \$8)

Smoked beetroot Puy lentils, red onion jam, native spinach, toasted seeds \$22

Linguini pasta, preserved white asparagus sauce, courgettes, oyster mushrooms, parmesan cheese, no29 EV Olive oil \$23

Cured Mount Cook alpine salmon, verjuice fermented grapes, basil pine nut paste, kefir cream, shaved chicory \$24

Almond crumbed fillet of fish, herb lemon mousse, creamed onion, pickled cabbage, potato, buttermilk, vinegar. \$26

Seared raw sumac rubbed lamb backstrap, ruby plum, carrot puree, micro cress \$24

Large Plates to share

Fillet of fish, salt baked celeriac, native spinach, pickled mussels, caramelized capsicum and eggplant puree, \$36

Whole baby Flounder, black garlic butter, purple kumara chips, fennel fronds \$35

3 Egg herb omelette, fresh Foidland crayfish, bisque sauce, parmesan cheese \$49

Fresh Shiitake mushrooms, kamo kamo, pickle mushroom, tomato peach relish, confit cherry tomato, pecorino cheese \$35

Beef Scotch, smoked bone marrow crumb, cavolo nero, horseradish butter \$39

Duck breast, compressed endive, fig, parsnip puree, violet, orange & sour cherry syrup, \$39

Paprika blackened roast cauliflower, stuffed with blue cheese, walnuts & honey, cauliflower lemon puree, toasted pumpkin seeds \$35

Sides

Agria potatoes, smoked tomato aioli \$12

Roast broccoli, buttermilk & apple dressing, black pudding crumb \$12

Green Beans, xo sauce \$12



Individual Sweet Things & Cheese

Apple & Custard- Almond financier, apple compote, custard apple fruit ice cream, custard mousse, apple cider gel. (GF) \$19

Chocolate-Glazed chocolate Delice, hazelnut ice cream, berry gel, caramelised white chocolate, and buckwheat crumb. (GF) \$19

Citrus-Lemon Curd, Citrus & passion fruit ice, mandarin, hemp seed crisp meringue. (GF) \$19

Cheese, fruit chutney, spent grain crackers, fresh fruit-one cheese \$19, two cheese \$26, three cheese \$33, four cheese. \$40

Digestif

Dessert wine, Grava late harvest sauvignon blanc 2017 \$14

Tio Pepe Fino white dry sherry \$10

Elegante medium sherry \$10

Neo Pedro Ximenez sweet sherry \$15

Kahlua coffee liqueur \$10

Crème de cacao \$10

Baileys Irish cream \$10

Limoncello \$10

Dows 10 year late bottled port \$13

Rose rabbit orange liqueur \$12

Whiskey

Scotch

Laphroaig 10 year \$17

Glenmorangie 10 year \$13

The Glenlivet 15 year \$17

Chivas Regal 10 year \$10

Glenfiddich 12 year \$13

Irish

Jameson \$8

Proper12 \$12

Bushmills \$8