

# SHARING BOARDS

AVAILABLE 12PM – 4PM

## Estate Board

freshly shucked Marlborough oysters | Akaroa Salmon | lemon garlic mussels | venison rump |  
twice-cooked potatoes | seasonal summer vegetables | red wine jus

270 Serves 4

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## Lumina Lamb Shoulder Board

12-hour braised Lumina lamb shoulder | twice cooked potatoes | seasonal summer vegetables |  
asparagus (seasonal) | red wine jus (gf)

220 serves 3 | 250 serves 4

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## Caldera Collection Board

a selection of artisan-crafted cured meats: smoked venison | salami | ham | chive cheddar |  
Canterbury red cheese | Wainui vintage cheddar | bread | crackers | olives | house made  
pickles & fruit preserves | dry fruits

145 Serves 2

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## Twice-Cooked Potatoes

black garlic sour cream (gf)

18

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## Warm Marinated Olives

rosemary | paprika | Maldon salt (vgn)

15

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## Freshly Baked Bread

olive oil | herb butter

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# CALDERA