

**FIVE COURSE DELUXE TASTING MENU -**  
**\$120 per person**

**Summer corn and smoked duck soup** (GF)

**RECOMMENDED MATCH:** Firestone Vineyard - Chardonnay 2012

**Tea-dusted seared tuna**

*umeboshi, miso, cucumber*

**RECOMMENDED MATCH:** Yealands "Single Vineyard" -Grüner Veltliner 2014

**Venison carpaccio** (GF)

*pecorino, capers, truffle oil*

**RECOMMENDED MATCH:** Masseria Altemura "Sasseo" - Primitivo 2012

***choose one:***

**Black Angus Eye fillet** (GF)

*sweetcorn, herbed mash, black garlic*

**RECOMMENDED MATCH:** Te Mata "Awatea" - Cabernets/Merlot 2013

**Berbere spiced lamb rack** (DF)

*farro, green pea, mint, polenta*

**RECOMMENDED MATCH:** Rod McDonald "Quarter Acre" - Syrah 2011

**Market fish** (GF)

*kaffir lime, curry, mushroom, lychee*

**RECOMMENDED MATCH:** Misha's Vineyard "The Gallery" - Gewurztraminer 2012

**optional side dishes**

rocket salad, pear, pecorino, almonds \$9

roasted beetroot, goat's curd, candied walnuts \$9

truffled shoestring fries \$8

**Strawberry bavarois** (GF)

*meringue, mint gel, strawberry balsamic sorbet*

**RECOMMENDED MATCH:** SQM "Sticky Beak" - Late Harvest Chardonnay 2011

**RECOMMENDED WINE MATCHES x 5 \$55**