

Asparagus vichyssoise

mascarpone, toasted brioche

RECOMMENDED MATCH: Greywacke Riesling 2013

Goat cheese & macadamia beignet

saffron pear, beetroot, honeycomb

RECOMMENDED MATCH: Coopers Creek Bell-Ringer Alberiño 2013

Venison carpaccio (GF)

pecorino, capers, truffle oil, asparagus

RECOMMENDED MATCH: Masseria Altemura Sasseo – Primitivo 2012

choose one:

Berberé spiced Wairarapa lamb rack

farro, green pea, polenta, mint

RECOMMENDED MATCH: Rod Mc Donald Quarter Acre Syrah 2011

Roasted free range pork belly

crackling, harissa, apple & fennel, couscous

RECOMMENDED MATCH: Guigal Cotes du Rhone 2010

Dill crusted Akaroa salmon (GF)

broad bean risotto, cauliflower, buffalo cheese

RECOMMENDED MATCH: Margrain Chenin Blanc 2013

optional side dishes

fresh asparagus with gorgonzola butter \$9

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

truffled shoestring fries \$8

Medjool date & walnut pudding

mandarin, butterscotch, Turkish delight

RECOMMENDED MATCH: D'Arenberg Fockeliana Noble 2011

Delice De Bourgogne and Mahoe Aged Edam

fig paste, granny smith, crostini, crackers

RECOMMENDED WINE MATCHES x 5 \$59