

Raw NZ King Salmon (GF)

miso, avocado, daikon, tapioca

RECOMMENDED MATCH: Yealands SV Grüner Veltliner 2016

Seared Scallops

cauliflower, jamon mangalica, brioche, kombu

RECOMMENDED MATCH: Matawhero Single Vineyard Chardonnay 2016

Raukumara Wild Venison Tartare

peppercorn, caper, pickled red onion, young mustard

RECOMMENDED MATCH: Bogle Old Vine Zinfandel 2015

choose one:

Local Market Fish (GF)

cloudy bay clams, fennel, tomato, brown butter, capers (GF)

RECOMMENDED MATCH: Prophet's Rock Dry Riesling 2014

Hereford Grass Fed Eye Fillet (GF)

ox cheek, carrot, pearl onion, shiitake, chardonnay mustard

RECOMMENDED MATCH: Te Mata Awatea 2015

Gameford Lodge Duck Breast (GF)

beetroot, eggplant, mandarin, cashew, spring onion

RECOMMENDED MATCH: Peregrine Pinot Noir 2014

optional side dishes are available

Passionfruit Curd

frozen yoghurt, blackberry, vanilla, sherbet (GF available)

53% Chocolate

raspberry, macadamia, caramel, olive oil

RECOMMENDED MATCH: Donnafugata Kabir Moscato 2015