

Jerusalem artichoke and celeriac soup (GF) (V)

brioche and truffle oil

RECOMMENDED MATCH: Man O' War Valhalla Chardonnay 2013

Seared scallops and boudin blanc

hoison, karenga, samphire

RECOMMENDED MATCH: Schlumberger Les Princes Abbes Pinot Blanc 2013

Seared venison loin (GF)

smoked parsnip, sour cherry, almond and chestnut

RECOMMENDED MATCH: Masseria Altemura Sasseo Primitivo 2013

choose one:

Crispy skin Akaroa salmon (GF)

green papaya & chili, avocado, rice dumpling

RECOMMENDED MATCH: Millton Te Arai Chenin Blanc 2014

Black Angus Eye fillet (GF)

braised beef cheek, mushroom, pea, celeriac, smoked butter

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

Roasted lamb rack

dukkah, aubergine escabeche, puy lentils, buttercup

RECOMMENDED MATCH: Rod Mc Donald Quarter Acre Syrah 2013

optional side dishes

brussels sprouts, pancetta \$9

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

spiced hand cut agria chips, garlic aioli \$9

Vanilla bean crême brulee (GF)

grape & kaffir lime sorbet, guava, kiwifruit

RECOMMENDED MATCH: Aurum Port Molyneux 2012

RECOMMENDED WINE MATCHES x 5 \$59