

Crayfish Bisque

RECOMMENDED MATCH: Nga Waka Home Block Chardonnay 2012

Snapper sashimi

ponzu, edamame wasabi, yuzu

RECOMMENDED MATCH: Brightwater Gravels Gewurtztraminer 2011

Alpine Merino lamb

babaganoush, verde

RECOMMENDED MATCH: Alexander – Dusty Road Pinot Noir 2009

choose one:

Black angus eye fillet (GF)

duck liver parfait, bacon dauphinoise, pea puree, crushed truffle

RECOMMENDED MATCH: Te Mata Awatea 2012

Roasted free range pork belly & crackling (GF)

fig & walnut, sour cherries, pernod apple sauce

RECOMMENDED MATCH: Carrick Pinot Noir 2011

Panfried salmon with calamari dumplings

Atlantic scallop, ginger-kumara, tamarind curry

RECOMMENDED MATCH: Guigal Cotes du Rhone Blanc 2011

optional side dishes \$8

green beans with almonds and citrus butter

honey and mandarin glazed carrots

truffled shoestring fries

Kaffir lime pie

guava sorbet, meringue, summer berries

RECOMMENDED MATCH: D'Arenberg 'Fuckeliana' Noble Sauvignon Blanc 2011

Bleu d'Auvergne and Ossau Iraty Grand Cru

honeycomb, quince paste, crostini

SIX COURSE MENU \$130 * RECOMMENDED WINE MATCHES x5 \$55