

## Raw Kingfish (GF)

*South Island wasabi, avocado, miso, coriander*

**RECOMMENDED MATCH:** Peregrine Rastasburn Riesling 2014

## 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:** Marc Bredif Classic Vouvray 2015

## 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