

Raw NZ King Salmon ^(GF)

miso, avocado, green apple, tapioca

RECOMMENDED MATCH: Kerpen Riesling Kabinett Feinherb 2015

Seared Scallops ^(GF)

chicken emulsion, charred sweetcorn, zucchini, kombu

RECOMMENDED MATCH: Matawhero Single Vineyard Chardonnay 2017

Raukumara Wild Venison Tartare

peppercorn, caper, pickled red onion, young mustard

RECOMMENDED MATCH: Bogle Old Vine Zinfandel 2015

choose one:

Local Market Fish ^(GF)

cauliflower, spinach, crab, capers

RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2016

Hereford Grass Fed Eye Fillet ^(GF)

charred leek, chestnut, shiitake, ox cheek, mustard

RECOMMENDED MATCH: Te Mata Awatea 2016

Confit Duck Leg ^(GF)

celeriac, baby beetroot, mandarin, pine nuts

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