

### Raw Salmon <sup>(GF)</sup>

passionfruit, shiso sago, crème fraiche, sansho spiced tapioca crisp

RECOMMENDED MATCH: Pegasus Bay Riesling 2016

### Seared Scallops <sup>(GF)</sup>

brown butter, cipollini onion, jamon serrano, seasonal herbs

RECOMMENDED MATCH: Astrolabe Province Chardonnay 2016

### Wild Venison Carpaccio

duck parfait, blackcurrant, pickled red onion, rye

RECOMMENDED MATCH: Chalk Hill Luna Shiraz 2017

*choose one:*

### Local Market Fish <sup>(GF)</sup>

white bean & ginger, prawn roll, greens, kombu & orange nappe

RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2017

### Hereford Grass Fed Eye Fillet <sup>(GF)</sup>

carrot, sugar snap, shiitake, ox cheek, tarragon mustard

RECOMMENDED MATCH: Mills Reef Bespoke Cabernet Sauvignon/Franc 2015

### Canterbury Duck Breast <sup>(GF)</sup>

parsnip, baby beetroot, mandarin, pine nuts

RECOMMENDED MATCH: Mount Edward Pinot Noir 2016

optional side dishes are available

### Yuzu Curd

shortbread, yoghurt, blackberry, matcha, sherbet (GF available)

### Chocolate and Berry

53% chocolate, raspberry, macadamia, olive oil (GF available)

RECOMMENDED MATCH: Tupari Late Harvest Riesling 2014