

## Clevedon Buffalo Mozzarella (GF)

*black garlic, sour cream, pickled vegetables, walnuts*

**RECOMMENDED MATCH:** Peregrine Rastasburn Riesling 2014

## Seared Scallops

*cauliflower, jamon mangalica, brioche, kombu*

**RECOMMENDED MATCH:** Kumeu River Pinot Gris 2015

## Raukumara Wild Venison Tartare

*peppercorn, caper, pickled red onion, young mustard*

**RECOMMENDED MATCH:** Bogle Old Vine Zinfandel 2014

*choose one:*

## Local Market Fish (GF)

*fennel, cauliflower, spanner crab, grape*

**RECOMMENDED MATCH:** Marc Bredif Classic Vouvray 2015

## Hereford Grass Fed Eye Fillet (GF)

*celeriac, smoked mushroom, garlic, ox cheek*

**RECOMMENDED MATCH:** Man O' War Ironclad 2011

## Gameford Lodge Duck Breast (GF)

*carrot, smoked beetroot, citrus, pine nuts*

**RECOMMENDED MATCH:** Chateau Thivin Brouilly Reverdon 2015

optional side dishes are available

## Passionfruit Curd

*frozen yoghurt, blackberry, vanilla, sherbet (GF available)*

## 53% Chocolate

*raspberry, macadamia, caramel, olive oil*

**RECOMMENDED MATCH:** Wooing Tree Tickled Pink 2015