

Ora King Salmon (GF)

South Island wasabi, avocado, apple, lemon

RECOMMENDED MATCH: Mon Cheval Riesling 2013

Seared Scallops (GF)

brown butter, jamon, cucumber, spring herbs

RECOMMENDED MATCH: Nga Waka Home Block Chardonnay 2015

Hawke's Bay Lamb Belly (GF)

smoked eggplant, yoghurt, rosemary, sprouting peas

RECOMMENDED MATCH: Huerta de Albala Barbazul 2012

choose one:

Local Market Fish (GF)

fennel, spanner crab, cauliflower, samphire, sorrel

RECOMMENDED MATCH: Vinteloper Pinot Gris 2015

Hereford Grass Fed Eye Fillet (GF)

pumpkin, leek, shiitake, ox cheek, garlic

RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2010

Gameford Lodge Duck Breast (GF)

carrot, smoked beetroot, citrus, pine nuts

RECOMMENDED MATCH: Cottier Estate Pinot Noir 2013

optional side dishes are available

Meyer Lemon Curd

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

53% Chocolate

passionfruit, coconut, hazelnut, freeze dried raspberry

RECOMMENDED MATCH: Donnafugata Kabir – Moscato 2014