

Raw Ora King Salmon (GF)

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

RECOMMENDED MATCH: Pegasus Bay Riesling 2016

Handpicked Mushrooms

brioche, porcini mascarpone, black garlic, pine nuts, parsley

RECOMMENDED MATCH: Astrolabe Province Chardonnay 2017

Confit Lamb Belly (GF)

sprouted cauliflower, saagwala sauce, paneer, almonds, coriander

RECOMMENDED MATCH: Tank No. 32 Primitivo Appassimento 2017

choose one:

Local Market Fish (GF)

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

RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2017

Hereford Grass Fed Eye Fillet (GF)

soubise, cipollini, baby leek, smoked ox cheek, black trumpet

RECOMMENDED MATCH: Mills Reef Bespoke Cabernet Sauvignon/Franc 2015

Free Range Pork Belly (GF)

celeriac, soured apple, caulilini, pernod grapes, chervil, fennel

RECOMMENDED MATCH: Alary Cairanne Côtes du Rhône 2016

Canterbury Duck Breast (GF)

parsnip, baby beetroot, mandarin, pine nuts

RECOMMENDED MATCH: Mount Edward Pinot Noir 2016

Passionfruit Mousse (GF)

valrhona chocolate, lime, mint

Tonka Bean Brûlée (GF)

poached pear, caramel crunch, violet chantilly cream, thyme

RECOMMENDED MATCH: Gibbston Valley Late Harvest Pinot Gris 2017

RECOMMENDED WINE PAIRINGS \$65