

**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 2018

*choose one:*

**Local Market Fish** (GF)

fennel, barley, orange, goat's curd, black olive, charcoal

RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2017

**Hereford Grass Fed Eye Fillet** (GF)

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

RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2016

**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 2017

**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