

Salt Baked Baby Beets (GF)

poached radish, almond crème, apple, mint, grains

RECOMMENDED MATCH: Te Awa Single Estate Rosé

Sugar Cured Kingfish (GF)

yuzu, avocado, green apple, wakame, daikon, dill

RECOMMENDED MATCH: Mondillo Riesling 2019

Free Range Pork Belly (GF)

poached crayfish, carrot puree, dates, witloof, crackling

RECOMMENDED MATCH: E. Guigal Cotes du Rhone Rouge 2016

choose one:

Long Line Market Fish (GF)

cauliflower, almond, black olive, orange, nasturtium

RECOMMENDED MATCH: Marc Bredif Classic Vouvray 2018

Hawke's Bay Lamb Rump (GF)

eggplant puree, pine nuts, sultanas, smoked hummus, feta

RECOMMENDED MATCH: Pegasus Bay Merlot Cabernet 2018

Canterbury Duck Breast (GF)

celeriac, miso, confit fennel, macadamia, broccolini, sorrel

RECOMMENDED MATCH: Mount Michael Pinot Noir 2017

Mango Sorbet (GF)

guava granita, coconut, mint

Chocolate & Amaretto

blood orange, dulcey, green tea, pistachio praline, amaretto ice cream

RECOMMENDED MATCH: Wooing Tree Tickled Pink 2019