

Ora King Salmon (GF)

South Island wasabi, beetroot, ginger, shiso

RECOMMENDED MATCH: Q Pinot Gris 2015

Seared Scallops (GF)

white almond, pickled cucumber, aged jamon, kombu

RECOMMENDED MATCH: Boneline Sharkstone Chardonnay 2014

Hawke's Bay Lamb Belly (GF)

smoked eggplant, yoghurt, rosemary, sprouting peas

RECOMMENDED MATCH: Churchill's Douro Tinto 2012

choose one:

Local Market Fish (GF)

fennel, spanner crab, cauliflower, samphire, sorrel

RECOMMENDED MATCH: Vintelooper Pinot Gris 2015

Savannah 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, young kale leaves, apple caramel

RECOMMENDED MATCH: Cottier Estate Pinot Noir 2013

optional side dishes are available

Meyer Lemon Curd

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

Salted 53% Chocolate

rosemary, burnt orange, cherry, pistachio, olive oil (GF available)

RECOMMENDED MATCH: Graham's 10 Year Tawny Port