

Premium TASTING MENU

Housemade duck spring roll with sweet chilli emulsion

Man O' War 'Exiled' Pinot Gris, Waiheke Island, 2025, 75ml

Akaroa salmon rillettes with taramasalata, caviar & crostini

Rippon Gewurztraminer, Central Otago, 2023, 75ml

Prosciutto, mozzarella, rockmelon, rocket & quinoa, saffron dressing

Woioing Tree 'Blondie' Blanc de Noir, Central Otago, 2025, 75ml

Snapper raviolo with creamed paua sauce, makrut lime & nori furikake, watercress

Kumeu River Estate Chardonnay, Kumeu, 2024, 75ml

Slow cooked lamb shoulder with pea risotto, whipped feta & pistachio salsa verde

Craggy Range Single Vineyard Syrah, Hawkes Bay, 2024, 100ml

Medium rare Angus beef fillet with potato & herb rosti, broccolini, pumpkin puree, truffle jus

Rippon 'Mature Vine' Pinot Noir, Wanaka, Central Otago, 2022, 100ml

Lemon, passionfruit, & ginger bombe Alaska with mango gel

De Bortoli 'Noble One' Botrytis Semillon, NSW, Australia, 2022, 50ml

Created by Executive Chef Marie Penny