

Premium TASTING MENU

Salmon rillettes on toasted sourdough with taramasalata, caviar & radish
Rockburn Pinot Gris, Central Otago, 2024, 75ml

Prawn & snapper raviolo, Thai red curry, mango & pineapple salsa, micro coriander
Rippon Gewurztraminer, Central Otago, 2023, 75ml

Pumpkin risotto with fresh mozzarella, tomato, crispy prosciutto, herb oil
Penfolds Riesling, Eden Valley, Australia, 2024, 75ml

Pastrami, chevre, pickled veg, truffled honey, parmesan, pear, rye & walnuts
Matawhero 'Irwin' Chardonnay, Gisborne, 2021, 75ml

Pork belly, orange kumara, cashew nahm jim, hoisin & plum
Dogpoint Pinot Noir, Marlborough, 2021, 75ml

Lamb shoulder, potato dauphinoise, crushed peas, pistachio salsa verde
Craggy Range 'Single Vineyard' Syrah, Hawkes Bay, 2022, 100ml

L'Opera cake, chantilly mascarpone, meringue, raspberry textures
Taylor's, 20 Year Old Port, 50ml

Created by Executive Chef Marie Penny