

Premium TASTING MENU

Plant Based

Vegetable spring roll with sweet chilli sauce

Akarua Pinot Gris, Central Otago, 2024, 75ml

Mushroom & walnut pate, beetroot relish & crostini

Rippon Gewurztraminer, Central Otago, 2023, 75ml

Roast beetroot, Angel feta, pickled veg, truffle paste, blushing pear, rye & walnuts, beetroot leaf

Matawhero 'Church House' Chenin Blanc, Gisborne, 2025 75ml

Tempura nori-wrapped tofu, cashew nahm jim, pickled ginger & Vessey aioli

Matawhero IRWIN Chardonnay, Gisbourne 2021, 75ml

Pea risotto with Angel feta, preserved lemon gremolata & pistachio salsa verde

Jules Taylor Sauvignon Blanc, Marlborough, 2025, 100ml

Crumbed vegan "chicken", potato rosti, broccolini, pumpkin puree, onion jam & truffle oil

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

Orange & mango soy crème brulee with Biscoff cookies & passionfruit & ginger sorbet

Dacey Late Harvest Pinot Gris, Bannockburn, Central Otago, 2021, 50ml

Created by Executive Chef Marie Penny