



“THE BANQUET AFFAIR”

6 Course Share Style

\$139.95 per person | \$79.95 additional with wine match

1st

Freshly Shucked Market Oysters

Natural, Sherry Shallot Vinaigrette

NV Perrier Jouët Grand Brut, Champagne, France

2nd

Aged Ruakaka Farmed Kingfish Sashimi

Pickled Ginger, Spring Onion Oil

2018 Stoneleigh Rapara Pinot Gris, Marlborough, NZ

3rd

Duck & Foie Gras Parfait

Plum red wine syrup, pickled stone fruit, macadamia & thyme sourdough

2016 Camshorn Pinot Noir, North Canterbury, NZ

Yoghurt Sorbet

4th

Whole Market Fish

Crazy water sauce, cherry tomatoes, baby fennel, Cloudy Bay clams
Special Garden Leaf Salad

2018 Brancott Letter Series 'O' Chardonnay, Marlborough, NZ

5th

Threesome of Lamb

Pressed merino shoulder, ribs, cutlets, mint jelly, thyme & pinot jus
Duck Fat Potatoes

Green Beans, Macadamia Nut Dressing

2017 Church Road Grand Reserve Syrah, Hawke's Bay, NZ

6th

Petit Fours

Chef's selection

NZ Cheese Selection

Mt Eliza blue monkey, Grinning Gecko brie, Talbot Forest cheddar

2017 Brancott 'Baby B' Sauvignon Blanc, Marlborough, NZ



“THE MEAT AFFAIR”

6 Course Degustation

\$129.95 per person | \$69.95 additional with wine match

1st

Savannah Grass Fed Beef Tartare

Tataki dressing, pickled daikon, coriander, crispy garlic, rice wafer

2018 Church Road Gwen Rose, Hawkes Bay, NZ

2nd

Smoked Savannah Beef Tongue & Octopus Carpaccio

Pecorino, crisp Pancetta, marinara dressing, squid ink mayo

2018 Brancott Letter Series ‘O’ Chardonnay, Marlborough, NZ

3rd

Raukumara Ranges Wild Venison Loin

Taewa gnocchi, venison black pudding, winter baby vegetables, venison consommé

2016 Church Road McDonald Series Merlot, Hawke’s Bay, NZ

Yoghurt Sorbet

4th

Braised Wagyu Brisket

Parsley & horseradish crust, oyster & shiitake mushrooms, carrot purée, porcini jus
Special Garden Leaf Salad

2017 I Am George Shiraz, Barossa, Australia

5th

Cardrona Lamb Cutlets

Zucchini three ways, grilled broccolini, beetroot tuile, mustard seed jus
Duck Fat Potatoes

2013 Campo Viejo Tempranillo, Rioja, Spain

DESSERT

Chocolate Fondant

Cherry sorbet, rice flakes, pickled cherries, meringue cigar

2017 Brancott ‘Baby B’ Sauvignon Blanc, Marlborough, NZ