

Botswana Butchery

MAN O' WAR

WAIHERE ISLAND
NEW ZEALAND WINE

WINE BANQUET

AMUSE

Te Matuku Oyster | Lemon Granita

2017 Tulia Sparkling

1st ENTREE

Duck Liver Mousse

maple granola, plum gel,
rhubarb puree, thyme &
macadamia croutes

2019 Exiled Pinot Gris

2nd ENTREE

Poached Scampi

charred corn Bellini's,
lemon burnt butter,
smoked dulsey seaweed

2019 Valhalla Chardonnay

Feijoa Sorbet

MAINS

Venison Wellingtons

spinach, broad beans,
buffalo curd, pickled beets,
garlic soubise

Study of Lamb

braised pressed shoulder,
roast rack, baked ribs, thyme
& pinot jus, salsa verde

Duck fat potatoes | Sauté vegetables

2018 Dreadnought Syrah

2017 Ironclad Bordeaux Blend

CHEESE

NZ Cheese Selection

2018 Kulta Tytii Bordeaux Blend