



TASTING MENU

Created by Head chef Marie Penny

Macaroni cheese balls,
parmesan, beetroot romesco
NV Akarua Rosé Brut, Central Otago

Sautéed West Coast Whitebait,
crushed peas, garlic toast, aioli, pea tendrils
13 Jackson Estate 'Homestead' Dry Riesling, Marlborough

Tempura prawn, braised pork belly,
spiced cashews, apple syrup, pickled ginger mayo
13 Rippon Gewürztraminer, Central Otago

Palate cleanser
Passionfruit & ginger sorbet

With wine match

\$129pp

Braised lamb shoulder, dauphine potatoes,
oregano salsa verde, goat's cheese
14 Ballasalla Pinot Noir, Bendigo - Central Otago

Without wine match

\$89pp

French apple pie, vanilla gelato,
rosemary, almond & raspberry praline
Joiy Sparkling Riesling, Martinborough

Available for groups from 2 up to 40 persons.
Bookings essential minimum 2 days in advance.

Menu is subject to seasonal change. Please contact us for confirmation of menu and more information.