

LEGENDARY DEGUSTATION

START OCTOPUS | OLIVE | GOAT CHEESE | WILD HERBS |
Carpaccio of marinated octopus with olive Wonton and goat cheese ice cream and wild herbs
RIESLING 2009

ORANGE -KUMARA RAVIOLI | PRAWNS | PINE NUTS | SPINACH
Orange-kumara ravioli with pan-seared black tiger prawns, pine nuts and baby spinach
VIOGNIER 2008

MIDDLE HAPUKA | GNOCCHI | MUSHROOM ESSENCE | SPRING ONIONS
Pan-seared Hapuka with potato parsley gnocchi on a bed of spring onions with mushroom essence
CHARDONNAY 2008

VENISON | BRUSSEL SPROUTS | BEETROOT
Grue de Cacao topped venison loin with braised venison shank, Brussels sprout leaves and beetroot puree
'SPIRIT OF MARLBOROUGH' MERLOT CABERNET 2002

FINISH CHEESE ON WHEELS
Selection of local and international cheeses from our famous silver cheese trolley
MONTEPULCIANO 2007

PEAR | CRUMBLE | CHOCOLATE | ICE CREAM
Marinated pear with crumble, chocolate mosaic, pear mousse and ice cream
BOTRYTIS PINOT GRIS 2008

HOW TO CHOOSE | 1 COURSE FROM EACH SECTION | \$94 | WINE MATCH \$42

2 START, 1 MIDDLE, 2 FINISH | \$125 | WINE MATCH \$68