



# HANS HERZOG

Our chefs take inspiration from the riches of New Zealand's sea and land, creating unique dishes that feature the finest and freshest ingredients many of them organically grown. Our Degustation Menu has become a culinary icon attracting foodies from all over the world - a series of smaller, focused dishes that are perfectly matched with Hans' handcrafted, single vineyard wines. We hope you find the same enjoyment dining with us as we had creating this experience.

*Therese & Hans Herzog*

## DEGUSTATION MENU



SELECTION OF FRESH HOMEMADE BREADS



**Goat Cheese Mousse**

BEETROOT | HAZELNUT



**Lightly cured Aoraki Salmon**

GREEN APPLE | MARLBOROUGH BLACK GARLIC



**Chicken 'Boudin'**

CAULIFLOWER | RADISH | BAKED POTATO



**Catch of the day**



**Hawkes Bay 'first class' Lamb Rump**

GARLIC | CARAMELIZED YOGHURT | KALE FROM THE GARDEN



**'Cheese on wheels'**



**Fruits des Bois**

CHOCOLATE | FORREST BERRIES



THE TASTING MENU IS FOR THE ENJOYMENT OF THE WHOLE TABLE.



# HANS HERZOG

## WINE MATCHINGS

### GEWÜRZTRAMINER 2013

Our charming Gewürztraminer reveals a dry, intensely perfumed wine with aromas of rose petals, lychees and ripe pineapple with only a hint of sweetness. Creamy in texture with a lovely mineral backbone.



### SAUVIGNON BLANC 'SUR LIE' 2015

Pure and elegant with creamy aromas of honeyed grapefruit and crisp pineapple. Barrel aged for 12 months offering a striking texture and strong backbone.



### MISTRAL 2014

The rare and difficulty to grow Rhone varieties Roussanne & Marsanne provide the exuberant Viognier with depth and richness and more subtlety. A wine enchanted by flavours and aromas like a hot summer walk through a Mediterranean herb garden. The creamy mouth filling texture is followed by a long lasting and spicy finish.



### GRÜNER VELTLINER 2013

Like a "Smaragd" in its native Wachau in Austria, this alluring GV reveals vibrancy and finesse. Flavours of yellow stone fruits, quince and pears are complemented by honeyed aromas. Fine mineral backbone and fresh acidity for an exciting finish.



### MONTEPULCIANO 2014

Not for the faint-hearted, Hans' Monte is an outstanding, seductive powerhouse – one to have the Italians crying into their spaghetti! With hints of chocolate, dark cherries, spice, liquorice and earthy flavours, this is a stunning complex blend of physiologically ripe fruit enveloped by fine tannins.



### 'SPIRIT OF MARLBOROUGH' 2009

Luxury in a bottle! Like a true Pomerol, lavishly rich yet elegant and velvety with dark chocolate undertones. Sweet dark berries, spice, liquorice and cedar add to its great length. Full bodied with silky tannins and a finish that keeps on giving. No costs have been spared and like a first growth Bordeaux, our 'Spirit' has years of barrel and bottle ageing for you to savour now or over the next decade.



### ST. LAURENT 2015

For the Saint in us all; rich toffee aromas with a hint of roasted coffee and luscious damson plums. Perfectly complemented by mouthwatering red cherries bursting with flavours. A wine that will move and sooth you from the nose to its long elegant finish. Barrel aged for 30 months.

7 COURSE DEGUSTATION OPTION \$155

WITH WINES TO MATCH + \$98\*

5 COURSE MENU OPTION \$125

WITH WINES TO MATCH + \$75\*

3 COURSE MENU OPTION \$94

WITH WINES TO MATCH + \$46\*

\*GLASSES ARE 100ML UNLESS OTHERWISE SPECIFIED

COFFEE AND LEAF TEA ARE SERVED WITH PETIT FOURS \$7  
A WONDERFUL SELECTION OF DIGESTIFS AND CIGARS ARE AVAILABLE