

Degustation Menu

In conjunction with our a la carte menu, our Head Chef, *Joshua Harris*, creates a degustation menu in order to fully utilise the fresh natural produce available in New Zealand.

The six course degustation menu is priced at \$90.00 and can be enjoyed with matching wines for \$150.00

- Prices are per person and include GST.

Minimum 2 people.

Trio of salmon, smoked salmon and crab roulade topped with wasabi caviar, vodka cured salmon gravlax and salmon rillettes served with toasted sour dough

2011 Saint Clair Wairau Reserve Marlborough Sauvignon Blanc

Spicy fig and beetroot tart served on caramelized shallots and flaky pastry, topped with goat's cheese and finished with a red wine jus

2010 Gibbston Valley Central Otago Riesling

Lemon/Lime Sorbet, refreshingly citrus and palate cleansing

Confit of duck leg, a pastry tart filled with shredded duck, pinenuts and shiitake mushrooms with a champagne cream reduction

2009 Lowburn Ferry "Home Block" Central Otago Pinot Noir

New Zealand rack of lamb, herb crusted, roasted medium rare and served on a sage and truffle bread and butter pudding with a lamb jus cream reduction, complemented by mint couli

2008 Pegasus Bay Waipara Merlot/Cabernet

Time for chocolate, chocolate tart, white chocolate mousse, and rich chocolate ice cream with balsamic strawberries

2010 Clearview "Sea Red"

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PLEASE ONE ACCOUNT PER TABLE
PRICES INCLUDE 15% GOODS AND SERVICES TAX
15% Surcharge on Public Holidays
GRATUITIES NOT INCLUDED