

## canapés

(new zealand icon series)

L&P

meat & three veg

fish & chips

kuku-mau-toka

foveaux strait gold

bread and butter

## courses

kingfish daikon caper tea

I Clivi Malvasia

langoustine leek banana

Burn Cottage Riesling, Gruner Veltliner

venison tartar chocolate blood black garlic

Mountford Pinot Noir

carrot macadamia natural vinaigrette

Les Cassagnes de la Nerthe Viognier, Grenache Blanc, Roussanne

te mana lamb kumura hay

Destiny Bay 'Destinae' Cabernet Blend

mandarin sorrel milk skin

Chateau Villefranche Semillon, Sauvignon Blanc, Muscadelle

mercer aged goats gouda onion burnt apple puree

Bilancia 'La Collina' Viognier Tardi

7 course degustation and canapés 170 wine pairing option 100

menu changes can exist without notice



CLOONEY