

During your dinner with us this evening you will see and eat ingredients that have and are playing an important role in defining New Zealand's culinary identity.

Your canapé selection especially, allows us to express our ideas and vision for ingredients in a fun yet informative narrative.

# 256

BY CLOONEY

four course degustation and canapés 120  
wine pairing 65

**Canapé 1**  
a tribute to maori

**Canapé 2**  
lost to our past

**Canapé 3**  
iconic nz

**Canapé 4**  
a look to the future

We invite you to craft your own degustation from 256 superb possibilities. Please select one course per line. \* same choice must apply for all guests.

**Alpine Salmon**  
green apple & dill

**Chicken Rilette**  
swede consommé

**Kolhrabi**  
savoy cabbage & blueberry

**Asparagus**  
yuzu olive oil & parsley

**Langoustine**  
leek & banana

**Cauliflower**  
almond & blackcurrant

**Lamb Tartar**  
oyster & samphire

**Carrot**  
macadamia & spinach

**Lamb**  
rum, kumara & hay

**Hapuka**  
winter radish & verjus

**Beetroot**  
orange & radicchio

**Beef**  
tenderloin, nettle & carrot

**Strawberry**  
sorrel & kawakawa

**Golden Kumara**  
cacao, ginger & honey

**Carrot**  
crème fraîche

**Opiki Ma**  
ham & cheese toastie