

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 canape 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

Canapé 4
a look to the future

We invite you to craft your own meal 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 consomme

Cauliflower
almond black currant

Asparagus
yuzu olive oil parsley

Langoustine
leek banana

Beetroot
orange radicchio

Lamb Tartar
oyster ice plant

Carrot
macadamia spinach

Lamb
rump kumara hay

Hapuka
winter radish verjus

Celeriac
egg yolk jam endive

Beef
tenderloin nettle carrot

Strawberry
sorrel kawakawa

Golden Kumara
cacao ginger honey

Carrot
creme fraiche

Opiki Ma
croissant ham