

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.

canapés

a tribute to maori
lost to our past
iconic new zealand
innovation
a look to the future

courses

cucumber courgette olive oil dill
Mammoth 'Rare White' Sauvignon Blanc | Potato

alpine salmon green apple parsley
Prophets Rock 'Dry Riesling' | Yellow Tea and Grapefruit Kombucha

langoustine leek banana
Felton Road 'Bannockburn' Chardonnay | Pear, Banana and Coconut

cauliflower almond blueberries
Millton Chenin Blanc | Fennel and Cucumber

coastal spring lamb tartar oyster cucumber
Cable Bay 'Awatere' Pinot Rose | Burnt Cucumber and Tart Apple

pekin duck honey capsicum
Villa Maria 'Taylors Pass' Vineyard Pinot Noir | Tomato, Pomegranate, Burnt Honey

strawberry sorrel kawakawa
Château Villefranche Sauvignon Blanc Semillon | Green Apple and Capsicum

or

ham cheese toastie
Hunters Hukapapa Riesling | Sourdough, Raisin and Honey

degustation and canapés 170
wine pairing 100 | non-alcoholic pairing 90

the inga bean