

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.

## canapés

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

## courses

alpine salmon green apple dill

Prophets Rock 'Dry Riesling' | Yellow Tea and Grapefruit Kombucha | Gyokuro

asparagus yuzu cold pressed olive oil parsley

Mammoth 'Rare White' Sauvignon Blanc | Sorrel, Celery and Kelp | Da Hong Pao

langoustine leek banana

Felton Road 'Bannockburn' Chardonnay | Pear, Banana and Coconut | Darjeeling First Flush

cauliflower almond blueberries

Millton Chenin Blanc | Fennel and Cucumber | Woojeon

coastal spring lamb tartar oyster samphire

Cable Bay 'Awatere' Pinot Rose | Burnt Cucumber and Tart Apple | Bi Luo Chun

pekin duck honey capsicum

Villa Maria 'Taylors Pass' Vineyard Pinot Noir | Tomato, Pomegranate, Burnt Honey | Orchid Red Gabba

strawberry sorrel kawakawa

Greenhough Vineyard Ambrosia Gewürztraminer | Green Apple and Capsicum | Formosa Bonita 27

or

ham cheese toastie

Hunters Hukapapa Riesling | Sourdough, Raisin and Honey | Haiwan Raw Puerh

degustation and canapés 170

wine pairing 100 | non-alcoholic pairing 70 | tea pairing 65

the inga bean