

We believe New Zealand cuisine is defined by its plentiful and exceptional ingredients then interpreted diversely by those that use them. Your dinner with us is that interoperation that makes NZ cuisine so good.

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

## canapés

a tribute to maori  
iconic new zealand  
innovation  
sustainability

## courses

alpine salmon green apple grapefruit

Cable Bay Viognier | Yellow Tea and Grapefruit Kombucha

langoustine leek banana

Brett Brothers Macon Chardonnay | Pear, Banana and Coconut

cauliflower almond blueberries

Milton Chenin Blanc | Fennel and Cucumber

coastal spring lamb tartar oyster sea banana

Chateau Roubine 'La Vie en Rose' Rose | Burnt Cucumber and Tart Apple

pekin duck honey capsicum

Villa Maria 'Taylors Pass' Vineyard Pinot Noir | Tomato, Pomegranate and Burnt Honey

stracciatella pear gooseberry

Churchill's White Port | Samphire and Fermented Lettuce

peach basil kawakawa

Valli 'Waitaki' Late Harvest Riesling | Bergamot, Inga Bean and Orange Flower

the inga bean

tasting menu and canapés 170

wine pairing 100 | non-alcoholic pairing 85