

# canapés

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.

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 | Sorrel, Celery and Kelp

avocado daikon cafe de kiwi butter

Elder Pinot Gris | Cucumber and Dill

cabbage cabbage cabbage

Jauma 'Thousand Fires' Semillon and Chenin Blanc | Lily Bulb And Elderflower

cauliflower almond blueberries

Milton Chenin Blanc | Fennel And Verjus

carrot macadamia natural vinagrette

La Vis Nosiola | Orange Caraway and Black Tea Kombucha

filet of beetroot orange radicchio

Valmont 'No Compromise' Pinot Noir | Fermented Blackberry And Cherry

strawberry sorrel kawakawa

Greenhough Vineyard Ambrosia Gewürztraminer | Green Apple and Capsicum

or

opiki ma goats camembert toastie

Hunters Hukapapa Riesling | Sourdough, Raisin and Honey

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

the inga bean

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## 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  
Milton Chenin Blanc | Fennel and Cucumber

hapuka winter radish verjus  
Unico Zelo Fiano | Lily Bulb And Elderflower

filet of beetroot orange radicchio  
Valmont 'No Compromise' Pinot Noir | Fermented Blackberry And Cherry

strawberry sorrel kawakawa  
Greenhough Vineyard Ambrosia Gewürztraminer | Green Apple and Capsicum

or

opiki ma goats camembert toastie  
Hunters Hukapapa Riesling | Sourdough, Raisin and Honey

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

the inga bean