

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

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
Millton Chenin Blanc | Fennel And Verjus

carrot macadamia natural vinagrette
La Vis Nosiola | Orange Caraway and Black Tea Kombucha

filet of beetroot orange radicchio
Cru 'Omahu' Syrah | Fermented Blackberry And Cherry

stracciatella pear gooseberry
Churchill's White Port | Iceberg Lettuce & Pear

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

vegetarian tasting menu and canapés 170
wine pairing 100 | non-alcoholic pairing 85

the mandarin

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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

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

filet of beetroot orange radicchio
Cru 'Omahu' Syrah | Fermented Blackberry And Cherry

stracciatella pear gooseberry
Churchill's White Port | Iceberg Lettuce & Pear

peach basil kawakawa
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