

## 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

avocado daikon cafe de kiwi butter  
Elder Pinot Gris | Cucumber and Dill | Hojicha

asparagus yuzu cold pressed olive oil parsley  
Mammoth 'Rare White' Sauvignon Blanc | Sorrel, Celery and Kelp | Da Hong Pao

carrot macadamia natural vinaigrette  
La Vis Nosiola | Orange Caraway and Black Tea Kombucha | Black Pine Needle

cauliflower almond black currant  
Milton Chenin Blanc | Fennel And Verjus | Woojeon

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

celeriac egg yolk jam whitloof  
Gut Oggau ' Athanasius' Zweifelt, Blanfrankisch | Lily Bulb And Elderflower | Cui Ming

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

or

opiki ma goats camembert croissant carrot  
Hunters Hukapapa Riesling | Sourdough, Raisin and Honey | Haiwan Raw Puerh

vegetarian degustation and canapés 170  
wine pairing 100 | non-alcoholic pairing 70 | tea pairing 65

the inga bean

## 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

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

Bret Brothers Macon Chardonnay | Pear, Banana and Coconut | Darjeeling First Flush

cauliflower almond black currant

Milton Chenin Blanc | Fennel and Cucumber | Woojeon

hapuka winter radish verjus

Unico Zelo Fiano | Lily Bulb And Elderflower | Bi Luo Chun

celeriac egg yolk jam endive

Gut Oggau 'Athanasius' Zweifelt, Blanfrankisch | Lily Bulb And Elderflower | Cui Ming

strawberry sorrel kawakawa

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

or

opiki ma goats camembert croissant carrot

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

pescatarian degustation and canapés 170  
wine pairing 100 | non-alcoholic pairing 70 | tea pairing 65

the inga bean