

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 interpretation that makes New Zealand 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 | mussel
iconic new zealand | fish & chips
sustainability | abalone
innovation | whitebait
the mandarin

bluff oyster 10

courses

alpine salmon green apple grapefruit
Prophet's Rock Riesling | Yellow Tea and Grapefruit Kombucha

langoustine leek banana
Ata Rangi 'Craighall' Chardonnay | Pear, Banana and Coconut

cauliflower almond blueberries
Millton Chenin Blanc | Fennel and Cucumber

pekin duck tamarillo radicchio
Heron's Flight 'Reserve' Sangiovese | Omega Plum and Blackberry

waitaha wagyu shiitake fig
Pegasus Bay 'Maestro' Merlot, Cabernet Sauvignon, Malbec | Toasted Barley and Mushroom

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

tasting menu and canapés 180
wine pairing 100 | non-alcoholic pairing 85

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