

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  
innovation | abalone  
sustainability | rock lobster  
the mandarin

bluff oyster 10

## courses

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

blackened octopus quince persimmon  
Hugel Gewurztraminer | Quince, Hojicha and Hay

cauliflower almond blueberries  
Millton Chenin Blanc | Fennel and Cucumber

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

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

stracciatella pear gooseberry  
Churchill's White Port | Samphire and Fermented Lettuce

tasting menu and canapés 180

wine pairing 100 | non-alcoholic pairing 70

feijoa ambrosia apple sorrel  
Hunter's 'Hukapapa' Late Harvest Riesling | Nashi Pear and Basil