

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  
iconic new zealand  
sustainability  
innovation

## 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  
Milton Chenin Blanc | Fennel and Verjus

carrot macadamia native spinach  
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 and Pear

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

vegetarian tasting menu and canapés 160  
wine pairing 100 | non-alcoholic pairing 85

the mandarin

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## canapés

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bluff oyster 10

## 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 fish milk fish floss lime  
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 and Pear

peach basil kawakawa  
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pescatarian tasting menu and canapés 170  
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