

Degustation Menu

Available to a minimum of 2 guests per table dining prior to 7.00pm

\$130.00 per person including wine

\$ 95.00 per person excluding wine

Split Pea and Ham Hock Soup

mint crème fraiche, fresh peas

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Wild Mushroom Bruschetta

pecorino, black truffle infused mascarpone, prosciutto

Wine: Triplebank Pinot Noir, Awatere Valley

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Pineapple Braised Manawatu Pork Belly

potato and sage galette, pumpkin puree, feijoa and quince relish

Wine: Palliser Estate Riesling, Martinborough

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Fish of the Day En Papilote

warm broad bean, pancetta and baby onion salad, steamed clams,
lemon veloute, smoked olive oil mash

Wine: Couper's shed, Hawke's Bay

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Sorbet

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Optional extra at \$15.00 per person

Auckland's Waitakere Estate Cheeseboard

showcasing the best of New Zealand's cheeses
Please see your waitperson for our current offerings

Wine: Galway Pipe 12 years Tawny Port

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Choice of Dessert

Wine: Alpha Dormus Leonarda Late Harvest Semillon, Hawke's Bay

Menus subject to change