

Tomato & Melon Salad

consommé, toasted grains, smoked feta

RECOMMENDED MATCH: Deep Down Sauvignon Blanc 2022

Sugar Cured Salmon

verjus, raspberry, radish, cultured cream, roe (GF)

RECOMMENDED MATCH: Peregrine Rose 2022

South Island Wild Venison (GF) (DF)

beetroot and black garlic, plum, hazelnut vinaigrette

RECOMMENDED MATCH: Antinori Peppoli Chianti Classico 2019

choose one:

Long Line Market Fish (GFA)

farfalle, sweetcorn, prawn, beurre blanc, summer herbs

RECOMMENDED MATCH: Rene Mure Riesling Calcaires Jaunes 2018

Pasture Fed Beef Eye Fillet (GFA)

beef cheek, forest mushrooms, parsnip, sorrel

RECOMMENDED MATCH: Geoff Merrill Cabernet Sauvignon 2014

Seared Duck Breast (GFA)

goat cheese, celeriac, peach, chamomile, macadamia, manjari jus

RECOMMENDED MATCH: Rockburn Pinot Noir 2021

Frozen Pineapple (GF)

torched meringue, blackberries

Dark Chocolate Mousse (GFA)

mascarpone, cherries, almond sponge, coffee jelly, dulcify

RECOMMENDED MATCH: Gibbston Valley LH Pinot Gris 2017

RECOMMENDED WINE PAIRINGS \$68