

### **Courgette & Three Cheese Ballotine**

green asparagus, almond, pearl barley, dill (GFA)

RECOMMENDED MATCH: James Sinclair Pinot Gris 2020

### **Sugar Cured Salmon**

lemon gel, grapes, radish, cultured cream, cucumber jus (GF)

RECOMMENDED MATCH: Luna Estate Rose 2022

### **South Island Wild Venison** (GF) (DF)

beetroot and black garlic, plum, hazelnut vinaigrette

RECOMMENDED MATCH: Trinity Hill Syrah 2021

*choose one:*

### **Long Line Market Fish** (GFA)

farfalle, sweetcorn, prawn, beurre blanc, summer herbs

RECOMMENDED MATCH: Nga Waka Home Block Chardonnay 2019

### **Pasture Fed Beef Eye Fillet** (GFA)

beef cheek, forest mushrooms, parsnip, sorrel

RECOMMENDED MATCH: Te Mata Awatea Cabernet Sauvignon Merlot 2020

### **Seared Duck Breast** (GFA)

goat cheese, celeriac, mandarin, fennel, macadamia, manjari jus

RECOMMENDED MATCH: Peregrine Pinot Noir 2020

### **Frozen Mango** (GF)

torched meringue, blood orange

### **Dark Chocolate Mousse** (GFA)

mascarpone, toffee pear, almond sponge, ginger, cardamom

RECOMMENDED MATCH: Wooing Tree Tickled Pink 2020

RECOMMENDED WINE PAIRINGS \$80