6

salmon, orange pith, saffron, fennel pollen
Marc Brédif Vouvray 2010

confit hapuka, smoked potato, hen's yolk, jamón
Domaines Schlumberger 'Les Princes Abbes' 2008

duck breast, malt, cherry, radicchio, licorice
Cloudy Bay Pinot Noir 2010

lamb, aubergine, maple, garlic, medjool date
Château de Sours Grand vin de Bordeaux Rouge 2009

valdeon, beetroot, walnut, pomegranate
Noix St Jean

butternut, sauternes, brown butter, mandarin
Château Villefranche 2009

9

salmon, orange pith, saffron, fennel pollen
Marc Brédif Vouvray 2010

confit hapuka, smoked potato, hen's yolk, jamón
Domaines Schlumberger 'Les Princes Abbes' 2008

ostrich, black currant, duck liver, gingerbread
Mt Edward Pinot Noir 2010

duck breast, malt, cherry, radicchio, licorice
Antinori 'Villa Antinori' IGT Toscana 2009

lamb, aubergine, maple, garlic, medjool date
Château de Sours Grand vin de Bordeaux Rouge 2009

valdeon, beetroot, walnut, pomegranate
Noix St Jean

yogurt, persimmon, lychee, meringue
Villa Maria Late Harvest Riesling 2011

butternut, sauternes, brown butter, mandarin
Château Villefranche 2009

petit fours

6 Course, $120. Wines $70.
9 Course, $150. Wines $90.

Vegetarian 6

carrot, smoked milk curd, feta
Cloudy Bay Sauvignon Blanc 2011

beetroot, verjus, walnut textures, valdeon
Domaines Schlumberger 'Les Princes Abbes' 2008

gnocchi, pea, hen's egg, cauliflower, taleggio
Dog Point 'Section 94' 2010

aubergine, white miso, black garlic, date, farro
Chateau de Sours Grand vin de Bordeaux Rouge 2009

roquefort, honeycomb, warm madeleine
Noix St Jean

butternut, sauternes, brown butter, mandarin
Château Villefranche 2009

Vegetarian 9

olive, mozzarella, white balsamic
Fromm Riesling 2011

carrot, smoked milk curd, feta
Cloudy Bay Sauvignon Blanc 2011

beetroot, verjus, walnut textures, valdeon
Domaines Schlumberger 'Les Princes Abbes' 2008

gnocchi, pea, hen's egg, cauliflower, taleggio
Dog Point 'Section 94' 2010

aubergine, white miso, black garlic, date, farro
Chateau de Sours Grand vin de Bordeaux Rouge 2009

roquefort, honeycomb, warm madeleine
Noix St Jean

yogurt, persimmon, lychee, meringue
Villa Maria Late Harvest Riesling 2011

butternut, sauternes, brown butter, mandarin
Château Villefranche 2009

petit fours

Vegetarian 6, $95. Matched Wines $70.
Vegetarian 9, $120. Matched Wines $90.