

LEGENDARY DEGUSTATION

START OCTOPUS | OLIVE | GOAT CHEESE | WILD HERBS

Carpaccio of marinated octopus with olive Wonton, goat cheese ice cream and wild herbs

RIESLING 2009

PUMPKIN RAVIOLI | PRAWNS | PINE NUTS | SPINACH

Roasted pumpkin ravioli with pan-seared black tiger prawns, pine nuts and baby spinach

VIOGNIER 2008

MIDDLE HAPUKA | GNOCCHI | MUSHROOM ESSENCE | SPRING ONIONS

Pan-seared Hapuka with potato parsley gnocchi on a bed of spring onions with mushroom essence

CHARDONNAY 2008

CHICKEN | POLENTA | ONION | SWEDE

Chicken breast with polenta, onion confit and swede cassoulet

PINOT NOIR 2007

FINISH CHEESE ON WHEELS

Selection of local and international cheeses from our famous silver cheese trolley

MONTEPULCIANO 2007

APPLE | MALT | MACADAMIA NUTS | CALVADOS

Marinated apple with malt mousse, crumble, apple sorbet and Calvados

BOTRYTIS PINOT GRIS 2008

HOW TO CHOOSE | 1 COURSE FROM EACH SECTION | \$94 | WINE MATCH \$42

5 COURSE: 2 START, 1 MIDDLE, 2 FINISH | \$125 | WINE MATCH \$68