

à Deco Tasting Menu

Amuse

Vichyssoise with House Tea-smoked Fish & Local Watercress

Waitiri Creek Chardonnay 2006

King prawns 3-ways with Thai Green Mango & Cucumber salad, Hot & sour Dressing

Martin Códax Albariño 2006

Pan-seared Quail with Confit Pheasant Galette, Toasted Macadamia & Waimate Mushrooms, Witloof & Currants

Te Mata Woodthorpe Gamay Noir 2008

House Sorbet

Aged Beef Fillet with Sweet Corn Flan, Waygu Rib, Wilted Spinach & Merlot Jus

Thyme Hill Merlot 2006

Coconut & Macadamia Financier with Knights Rd Gooseberry Sorbet, Caramel & Lime Syrup

M. Chapoutier Muscat De Beaumes De Venise 2006

5 Course Tasting Menu	\$80
5 Course Tasting Menu with Wine Selection	\$120