

Spring Dinner Menu – 7:30pm service

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

ENTRÉE

Asparagus soup

with smoked salmon, seaweed, olive crumb and garlic crouton (DF; GFA & VGA)

Wine pairing – Amisfield Dry Riesling, Central Otago

Or

Cold smoked Tai Tapu venison

with mulled & spiced beetroot, sauerkraut, raspberry puree and spiced dark chocolate (GF & DF)

Wine pairing – Chard Farm Pinot Noir, Central Otago

or

Navel orange & witloof salad

with arugula, spiced walnuts, goat cheese, crispy potato sticks and orange vinaigrette (V, GF & CN; DFA & VGA)

Wine pairing – Akarua Pinot Gris, Central Otago

MAIN COURSE

Canterbury lamb rump

with duck fat herb roasted potatoes, seasonal greens, red wine jus and mint crisp (GF & DF)

Wine pairing – Te Mata Merlot Cabernets, Hawke's Bay

or

Confit free range duck leg

with wolfberry pangrattato, seasonal greens, smoked plum emulsion and kale crisp **(DF; GFA)**Wine pairing – Muddy Water Deliverance Pinot Noir, Waipara

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Baked blue cod

with herb grain salad, seasonal greens, edamame, saffron beurre blanc and crispy potato sticks (GFA & DFA)

Wine pairing – Ant Moore Chardonnay, Marlborough

or

Pumpkin ravioli

with butternut & brown butter sauce, spinach, almonds, parmesan and sage crisp (V & CN; VGA & DFA; GFA on request at least 48 hours in advance)

Wine pairing – Te Mata Chardonnay, Hawke's Bay



DESSERT

Mandarin & mint

Mandarin crémeux, mint sponge cake and Angostura bitters dry meringue (GF)

Wine pairing – Forrest Botrytised Riesling

or

Caramel & chocolate

Caramel mousse, vanilla diplomat cream, chocolate sponge and Callebaut chocolate glaze *(GF)*

Wine pairing – Lustau Pedro Ximenez Sherry

or

New Zealand cheese plate

trio of local cheeses with fig parfait, honeycomb, candied pecans and crackers (GFA & CN)

Wine pairing – Torlesse Reserve Port

Dairy free/vegan dessert option available on request at least 24 hours in advance

Tea or coffee to finish