



6 course Menu \$99

Wine match \$85

Amuse Bouche

Trevally | Borage leaf | Radish | Lemon

No. 1 Family Estate | Blanc de Blanc

Pumpkin | Cashew | Ricotta | Coriander

Blackenbrook | Family Reserve | Gewurztraminer | 2019

Confit Pork and Chorizo | Goats Blue | Potato

Man O' War | Exiled | Pinot Gris | 2023

Tarakihi | Celeriac | Olive | Pear

Easthope | Gamay | 2021

Lamb Rump & Sweetbread | Jerusalem Artichoke | Shiitake

Hans Herzog | Montepulciano | 2019

Coconut Cremeux | Pineapple

Paritua | Isabella | Late Harvest | NV



7 course Menu \$120

Wine match \$110

Amuse Bouche

Trevally | Borage leaf | Radish | Lemon

No. 1 Family Estate | Blanc de Blanc

Pumpkin | Cashew | Ricotta | Coriander

Blackenbrook | Family Reserve | Gewurztraminer | 2019

Confit Pork and Chorizo | Goats Blue | Potato

Man O' War | Exiled | Pinot Gris | 2023

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Lamb Rump & Sweetbread | Jerusalem Artichoke | Shiitake

Hans Herzog | Montepulciano | 2019

Cheese

Port

Coconut Cremeux | Pineapple

Paritua | Isabella | Late Harvest | NV