

Autumn Dinner Menu

Welcome drink on arrival

STARTER

Chef's appetizer selection of the day

ENTRÉE

Poached prawns

with sesame ginger noodle salad and coconut & red curry emulsion *(DF)*Wine pairing – Greystone Pinot Gris, Waipara

Or

Smoked chicken crunchita salad

with prosciutto, pickled grapes and parmesan (GF) Wine pairing – Ant Moore Chardonnay, Marlborough

or

Zucchini carpaccio

with tomato & basil salad, pine nuts and parmesan (V, GF & CN; VGA & DFA)

Wine pairing – Amisfield Dry Riesling, Central Otago

MAIN COURSE

Canterbury venison rump

with butternut puree, baby carrots, blackberry gastrique and chimichurri (GF; DFA)

Wine pairing — Babich Black Label Syrah, Hawkes Bay

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Provençal crusted lamb loin

with seasonal greens, tapenade hummus, salsa verde and red wine jus (GF & DF)

Wine pairing – Muddy Water Deliverance Pinot Noir, Waipara

or

Garlic butter monkfish

with corn succotash, carrot slaw, edamame beans and citrus vinaigrette (GF & DF)

Wine pairing – Dog Point Sauvignon Blanc, Marlborough

or

Grilled vegetable stack

with beet & black bean cake, lentil salad, roasted cauliflower and onion relish (V, VG, GF & DF)

Wine pairing – Te Mata Merlot Cabernets, Hawkes Bay



DESSERT

Blueberry & cardamom spice

Blueberry compote, vanilla mousse and cardamom spice cake *(GF)*Wine pairing – Forrest Botrytised Riesling

or

Chocolate lover

Cacao nib chocolate mousse, chocolate cake and milk chocolate chantilly *(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: please ask our team for details.

Tea or coffee to finish

\$119 per person

Dinner tour lasts approximately 2-2.5 hours

Wine pairing package available for \$35 per person