



Venison Tataki (Gf)

coffee crust, beetroot, pickled walnut, native chimichurri,
hazelnut, watercress, radicchio, ponzu dressing
Cambridge Road, "Crystal Veil" Sauvignon Blanc 2023, Martinborough

Pikopiko Spears (Gf/Df/veg on request)

horseradish & yogurt custard, tarator, parmesan crisps,
pickled shallots, lemon verbena, lamb prosciutto
Peregrine, "High Altitude" Pinot Gris 2024, Central Otago

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Coastal Spring Lamb (Gf/Df on request)

onion puree, pinenut gremolata, anchovy, wild mint oil, kawakawa jus
Chateau Garage, "Rosso" Marzemino & Teroldego 2024, Hawke's Bay
***Providence, "Private Reserve" Red Blend 2014, Matakana*

..OR..

Roasted Market Fish (Gf/Df on request)

mussel velouté, compressed apple ribbons, grilled kelp oil
Groves, "Martinborough Blanc" Sauvignon Blanc 2019, Martinborough
***Escarment, "Kupe" Chardonnay 2012, Martinborough*

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Opera Cake

dark chocolate ganache, joconde sponge, coffee whipped ganache
Martinborough Vineyard, "Late Harvest" Riesling 2002, Martinborough 

Pairing Options

3 half glass pairing (50ml each)	\$40
3 glass pairing (100ml each)	\$75
4 half glass pairing (50ml each/dessert 40ml)	\$50
4 glass pairing (100ml each/dessert 60ml)	\$95