

White

Seafood Degustation Menu

Winter 2010

Artisan style bread with Te Arai extra virgin olive oil

Leigh snapper and prawns soup with barley and herbs
Bannock Brae Dry Riesling 06 – Central Otago

White fish carpaccio with salted baby capers and preserved
lemon and rosemary dressing
Cloudy Bay Sauvignon Blanc 09 - Marlborough

Pan seared New Zealand scallops, pea and pancetta,
steamed surf clams and paprika scented foam
Cottage Block Sauvignon Blanc 09 – Hawkes Bay

Risotto of fresh New Zealand fish and seafood with tomato and basil foam
Cottage Block Chardonnay 09 – Hawkes Bay

~ Cleanser ~

Chef's seafood selection "fritto misto" style with basil aioli and picked leaves
Jules Taylor Pinot Gris 09

New Zealand Artisan cheese selection
served with local fruits jams and chutney

Chef's selection of desserts
Cottage Block Pinot Gris "Cut Cane" 08 – Hawkes Bay

With matching wines	\$195.00 per person
Without matching wines	\$145.00 per person

*Note: seasonal variation may occur depending on product availability
If you have any dietary requirements please inform your waiter
Price includes GST*