

White

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

Cured and smoked Canter Valley duck breast on crisp peppery
Filo, tamarillo and fennel salad, cabernet verjus dressing
Camshorn Classic Riesling 09 - Waipara

Cleanser

Hawke's Bay lamb loin over carrot and orange millefeuille, rainbow beets,
raisin and pomegranate syrup, cumin scented jus
Harvest man Syrah 08 - Waiheke

New Zealand Artisan cheeses served with local fruits jams and chutney

Chef's selection of desserts
Cottage block Pinot Gris "Cut Cane" 08 - Hawke's Bay

Tea, coffee, herbal infusions with house-made Petits Fours

With matching wines	-	\$165.00 per person
Without matching wines	-	\$115.00 per person

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