

FIVE COURSE DEGUSTATION MENU

Thoughtfully Matched with Renowned New Zealand Craggy Range Wines

FIRST COURSE

SHARED

One Twenty 8 Fig & Fennel Char-grilled Breads
squash hummus, burnt eggplant (V)

Coromandel Oysters
shallot vinaigrette, blood orange foam, finger lime

Craggy Range Te Muna Sauvignon Blanc

SECOND COURSE

SHARED

Ruakaka Bluefin Tuna Crudo
passionfruit, nicoise, yuzu (GF, DF)
Craggy Range Kidnappers Chardonnay

Lamb Lollipop
celtic mustard, cherry mustard
Craggy Range Hawkey Bay Syrah

THIRD COURSE

SHARED

Roasted Turkey
Cranberry sauce, honey mustard, stuffing
Craggy Range Martinborough Pinot Noir

Hangi Potato
kawakawa, horopito, salt, kiwi dip (GF, DF)
Craggy Range Kidnappers Chardonnay

V - Vegetarian VG - Vegan N - Contains Nuts DF - Dairy Free GF - Gluten-Free

FOURTH COURSE

SHARED

Wagyu Steak 100-day Grain Fed MBS 5-7 Over Fire
pepper mustard, pickled wakame, 5 spiced bordelaise (GF)
Craggy Range Te Kahu Merlot

Market Fish Of The Day
dashi butter, fennel slaw, salmon caviar (GF)
Craggy Range Kidnappers Chardonnay

Parisian Gnocchi
truffle cheese sauce, pecorino (V)
Craggy Range Martinborough Pinot Noir

SIDES

FOR THE TABLE

Caulilini, Asparagus & Baby Carrots
lot 8 evoo, garlic confit, pecorino foam (GF, V)

Oak Lettuce Salad
cos, radicchio, garden herbs, house dressing (V, GF)

FIFTH COURSE

CHOOSE ONE

Kiwi Pavlova
seasonal fruit, mint twig, vanilla chantilly

Sticky Date Pudding
butterscotch & ice cream, candid walnuts, beandy snap (GF)

Selection of Cheese
served with pear chutney, walnut bread, lavosh, honeycomb

V - Vegetarian VG - Vegan N - Contains Nuts DF - Dairy Free GF - Gluten-Free