

VEGETARIAN AUTUMN MENU

SNACKS & ENTREES

Sweetcorn & cheddar fritter, harissa mayonnaise

Sweet & sour fried shiitake mushrooms

Radish from the garden, buffalo curd & honey

NV KUMEU 'CRÉMANT' - KUMEU, NEW ZEALAND - 125ML

Roast halloumi, pine nut sauce, beetroot jubes, burnt honey & walnut dressing

Black garlic & mushroom croquette, spiced carrot

2021 CHARDONNAY - KIDNAPPERS VINEYARD - 75ML

Camembert polenta, sweet & sour onion ragout, herb sauce

2020 PINOT NOIR - TE MUNA ROAD VINEYARD - MARTINBOROUGH - 75^{ML}

MAIN COURSE

Pecorino cheese soufflé, pear & salt baked celeriac salad, rosemary dressing

with sides of

Roast potatoes, confit garlic dressing

Roasted brussels sprouts, ranch dressing & toasted seeds

2017 PINOT NOIR 'AROHA' - TE MUNA ROAD VINEYARD - MARTINBOROUGH - 150^{ML}

DESSERT

Soft meringue, roasted stonefruit, yoghurt cream & lemon curd

2021 PETANE LATE HARVEST GEWÜRZTRAMINER - HAWKE'S BAY - 60ML

VEGETARIAN MENU - 95^{PP}

WINE TO MATCH - 85^{PP}