

# VEGETARIAN

## BITES

Pecorino cheese fritter & harissa mayonnaise

Sweet & sour five spice fried shiitake mushrooms

Garden carrots, labneh & sumac

NV KUMEU 'CRÉMANT' - KUMEU, NEW ZEALAND - 125<sup>ML</sup>

## ENTRÉES

Roasted Hohepa halloumi, pine nut sauce, beetroot jubes & burnt honey dressing

Black garlic & mushroom croquette, parsnip & preserved cherry

2023 SAUVIGNON BLANC - TE MUNA RD - MARTINBOROUGH - 75<sup>ML</sup>

Asparagus & confit onion pastry, buffalo curd & lemon butter sauce

2022 CHARDONNAY - GIMBLETT GRAVELS - HAWKE'S BAY - 75<sup>ML</sup>

## MAIN COURSE

SERVED WITH A SELECTION OF SIDES

Pecorino cheese soufflé, red pepper piperade & snap pea salad

2017 PINOT NOIR 'AROHA' - TE MUNA RD VINEYARD - MARTINBOROUGH - 150<sup>ML</sup>

## DESSERT

Lemon posset, macerated strawberries, sorrel granita & almond crumble

2018 ALPHA DOMUS 'NOBLE SELECTION' SEMILLON - HAWKE'S BAY - 60<sup>ML</sup>