

VEGETARIAN

Our Shared Menu - 95^{PP}

TO START

Jerusalem artichoke puff & black garlic

Sweet & sour fried shiitake mushrooms, five spice salt

Persimmon, thyme & curd

2019 VILAURO 'BLANC DE BLANC' - HAWKE'S BAY - 125ML

Roasted Hohepa halloumi, pine nut sauce, quince & garden carrots

Potato blini, horseradish cream, beetroot & green apple

2022 CHARDONNAY - KIDNAPPERS VINEYARD' - HAWKE'S BAY - 75ML

ENTRÉE

Pumpkin & buffalo curd agnolotti, hazelnut & brown butter

Add - Black garlic & mushroom croquette, celeriac & tarragon- +15pp

2018 PINOT NOIR 'AROHA' - TE MUNA RD VINEYARD - MARTINBOROUGH - 75ML

MAIN COURSE

SERVED WITH A SELECTION OF SIDES

Pecorino soufflé, Jerusalem artichoke & golden raisins

2013 BORDEAUX BLEND 'SOPHIA' GIMBLETT GRAVELS VINEYARD - 150ML

DESSERT

Lemon posset, rhubarb, almond crumb & sorrel granita

2023 PEGASUS BAY 'ARIA', LATE HARVEST RIESLING, WAIPARA - 60ML

WINE TO MATCH - 95^{PP}