

# *Plant-Based Tasting Menu*

Beverage Pairing - 65

## SNACKS

### AMUSE-BOUCHE

SOURDOUGH BREAD AND EXTRA-VIRGIN OLIVE OIL

NV Quartz Reef Methode Traditionelle -

Central Otago, NZ

### SLOW-COOKED EGGPLANT

charred sweetcorn, cucumber, gooseberry and tomato  
water

2018 Greystone Riesling - North Canterbury, NZ

### BUCKWHEAT AND BARLEY PORRIDGE

oyster mushroom, coconut, kale

2017 Lawson's Dry Hills 'Ranu' White Blend -

Marlborough, NZ

### JERUSALEM ARTICHOKE

celeriac, sage, cauliflower

2020 Organised Chaos Gamay - Hawke's Bay, NZ

## PRE-DESSERT

### PASSIONFRUIT SORBET

lime, green tomato, vegan meringue

2018 Fox 'Ma Chérie' Riesling - Marlborough, NZ

## TREATS

THE  
SUGAR  
CLUB