

# *Tasting Menu*

155 per person (last order 9.15pm)

Beverage Pairing - 65

## KIA ORA

snacks, bread and butter

## TOMATOES AND GREEN STRAWBERRIES

stracciatella, cured cucumber, lemongrass, koji water

NV Koyama Methode Traditionelle Riesling -

North Canterbury, NZ

## HARAKEKE AND KAWAKAWA CURED DEER

gooseberry, cherry blossom, beetroot, pomegranate

2012 TW Tietjen and Witters Verdelho - Gisborne, NZ

## MARKET FISH

avocado mole, kohlrabi, lemon verbena

2017 Utlar Pinot Gris - Wairarapa, NZ

## COASTAL LAMB

shiitake, Jerusalem artichoke, bone marrow

2019 Brookfields 'Sun-Dried' Malbec - Hawke's Bay, NZ

## PRE-DESSERT

## DEER MILK AND WAIHEKE HONEY ICE-CREAM

preserved berries, olive oil crumb

2019 Pegasus Bay 'Finale' Sauvignon Blanc -

North Canterbury, NZ

## TREATS

THE  
SUGAR  
CLUB