

# *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 Urlar Pinot Gris - Wairarapa, NZ

## COASTAL LAMB

shiitake, Jerusalem artichoke, bone marrow

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

## PRE-DESSERT

## VALRHONA CHOCOLATE MOUSSE

banana, almond, Bailey's brownie

NV Graham's 10y Tawny - Douro, PO

## TREATS

