

5 COURSE TASTING MENU & PAIRINGS

Pacific Fish, Wasabi Sorbet, Cucumber, Lime, Coriander.

Chateau Montelena Riesling 2012, California, USA.

Artichoke, Vegetable Marrows, Butter Beans & Crème Fraiche.

Pine Ridge Winery Chenin/Viognier 2012, California, USA.

Duck Breast, Salted Peanut, Rutabaga, Coconut, Chard & Shiso.

Felton Road Bannockburn Pinot Noir, Central Otago, New Zealand.

Silere Merino Lamb Rump, Parsnip, Yoghurt, Leek, Cumin & Charcoal.

Frank Family Cabernet, Napa, USA.

TCHO Crunchie Bar, Honeycomb, Mandarin & Manuka Honey.

Ferrari Carano Eldorado Noir Russian River Valley Black Muscat, California, USA.

7 COURSE TASTING MENU & PAIRINGS

Scallop Ceviche, Wasabi Sorbet, Cucumber, Lime, Coriander

Mt Beautiful Riesling, Central Otago, New Zealand.

Artichoke, Vegetable Marrows, Butter Beans & Crème Fraiche.

Pine Ridge Winery Chenin/Viognier 2012, California, USA.

Free Range Pork, Octopus, Abalone Mushroom, Daikon & Sea Urchin.

Kings Series 'The Bastard', Marlborough, New Zealand.

Duck Breast, Salted Peanut, Rutabaga, Coconut, Chard & Shiso.

Felton Road Bannockburn Pinot Noir, Central Otago, New Zealand..

Grass-Fed Beef Fillet, Bone Marrow, Delicata, Onion & Seeds.

Rutherford Hill Merlot, Napa, USA.

Kikorangi Blue, Carrot, Pecan, Cherry.

Seifried 'Sweet Agnes' Riesling 2012, Nelson, New Zealand.

Coconut Fromage, Verjus Peaches, Nectarine.

Ho Hou Shu Sparkling Sake, Japan.

Tasting Menu - Five Course \$75 & Seven Course \$95 / With Wine Matchings - \$120 & \$140

Our tasting menu is designed to be enjoyed by the whole table.