



# TASTING MENU

Created by Head chef Marie Penny

**Potted salmon on toast,**  
lumpfish caviar, horseradish crème fraiche, chives  
*Champagne Lanson NV*

**Seared scampi, fried calamari,**  
togarashi mayo, lychee, coriander, dashi  
*Rippon Gewurztraminer '13*

**Palate cleanser:** Lemon sorbet

**Twice cooked pork belly,**  
apple, pickled kelp, crackling, apple syrup  
*Two Degrees, Rose '14*

WITH WINE MATCH  
**\$129**

**Spring lamb,**  
peas, ancient grains, dried cranberries, feta, oregano pesto  
*Akaroa, Bannockburn, Pinot Noir '12*

WITHOUT WINE MATCH  
**\$89**

**Rosewater panna cotta,**  
coconut gelato, chocolate mousse, raspberry textures  
*Sanedeman LBV Port '09*

Available for groups from 2 up to 40 persons.  
Bookings essential minimum 2 days in advance.

Menu is subject to seasonal change. Please contact us for confirmation of menu and more information.