

Wednesday 19th February at 7pm

\$140 per person food and wine inclusive

cured trout, horseradish cream scallops, miso, soy duck, beetroot, jus lamb, seasonal vegetables cheese to finish

NV Sparkling Cuvee Brut 2023 Private Bin Sauvignon Blanc, Marlborough 2024 Single Vineyard Taylors Pass Sauvignon Blanc, Marlborough 2023 Private Bin Chardonnay, East Coast 2020 Reserve Chardonnay, Hawkes Bay 2022 Private Bin Pinot Noir, Marlborough 2020 Reserve Pinot Noir, Marlborough 2021 Single Vineyard Seddon Pinot Noir, Marlborough 2020 Single Vineyard Ngakirkiri Cabernet Sauvignon, Gimblet Gravels

Happy to adjust menu or wine presented for any dietary requirements or preferences Please advise at the time of booking

Wines and menu subject to change