

# dine degustation

Our degustation menu is designed for the enjoyment of the entire table and is available from 5:30pm to 9:00pm.

With matching wines	\$185 pp
Without matching wines	\$115 pp

## **Yellowfin tuna tataki**

green papaya and mango salad, coconut tuile  
wasabi tobiko, orange sesame dressing

Ruinart Blanc de Blancs, Reims–France NV

## **Crab and panko crusted Hapuka**

wok–fried greens, wood ear fungus, roasted  
urenika potato, red lentil pandan coconut broth,  
crisp curry leaves

Te Mata “Zara” Viognier, Hawke’s Bay ‘10

## **5–spice roast Cambridge duck breast**

kumara, coconut and ginger gratin, bok choy, pickled  
shiitake mushroom spring roll, fig and orange chutney

Waitaki Braids Pinot Noir, North Otago ‘08

## **Raspberry sangria granita**

## **300 day grain–finished Wakanui Angus beef fillet**

garlic potato purée, shaved ox tongue, crispy fried onion,  
smoked tomato compote

Alpha Domus “The Aviator” Cabernet Blend, Hawke’s Bay ‘09

## **Valhrona Manjari chocolate terrine**

crème de cacao jelly, pineapple, popcorn ice cream,  
cocoa paper

Alvear “1927” Pedro Ximenez, Jerez ‘27

## **A selection of petits fours**