

dine's degustation

We've just celebrated our 5th birthday, so we thought it timely to bring five of our favourite dishes back onto our degustation menu. We've asked around our regulars and the dine team and have selected the following 'classics'. For those of you new to dine by Peter Gordon, this should allow some insight into what we've been cooking these past years, and for our regulars, we hope you'll agree with our choices.

The tasting 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

Pan-fried Alaskan scallops

with sweet chilli sauce, crème fraiche and plantain crisps

Valli Old Vine Riesling Central Otago 09

Salad of fried Zany Zeus haloumi

spinach, water chestnuts, pecans, orange
and sun blushed tomatoes with chilli dill dressing

Craggy Range 'Kidnappers' Chardonnay Hawkes Bay 08

Panko crumbed crab-crusted Hapuka

on wok-fried greens, wood-ear mushrooms and roast golden
kumara with red lentil, pandan coconut broth and fried curry leaves

Domaine Greiner Gewurztraminer Alsace 04

Rose petal and crème fraiche sorbet

Five hour braised Firstlight wagyu short-rib

with moromi miso eggplant relish, cucumber and chrain

The Hay Paddock 'Harvest Man' Syrah Waiheke Island 08

Coconut tapioca and passionfruit coulis

with mango, avocado and yuzu sorbet and
a macadamia tuile

Johanneshof Noble Late Harvest Riesling Marlborough 06

A selection of petits fours