



SEVEN COURSE TASTING
28 JANUARY 2017

French onion soup, Gruyère crouton.
Louis Bouillot Perle de Vigne Grande Reserve NV

40° Salmon, cucumber, avocado, salmon crackling.
Chateau Roubine Cru Classé Rose 2015, Provence

Truffle Brie, garden tomatoes, balsamic broad beans,
puffed rice, sumac labneh.
Clos Marguerite Sauvignon Blanc, Marlborough

Market fish, parsnip, broccolini, creamy white wine sauce,
orange, almonds.
Clearview 'Reserve Chardonnay' 2014, Hawkes Bay

Cardrona Merino lamb rump, lamb shoulder croquette, charred onion, onion
caramel, cauliflower, rosmary jus.
Lindis River Pinot Noir 2004, Central Otago

Watermelon, blueberries.
Black Peak Riesling, Wanaka

Textures of mint and chocolate.
Reserve Mouton Cadet 2014, Sauternes, Bordeaux

Menu \$120 / Matched Wine \$50
The menu is designed to be selected by the entire table.



À LA CARTE
1 FEBRUARY 2017

ENTRÉES

French onion soup, Gruyère crouton.	\$20
40° Salmon, cucumber, avocado, salmon crackling.	\$20
Truffle Brie, garden tomatoes, balsamic broad beans, puffed rice, sumac labneh.	\$20
Beef fillet tartare, crispy egg yolk, miso mayonnaise, soy jelly, radish.	\$18
Truffle pannacotta, courgette, prosciutto, parmesan crisp, confit garlic.	\$20

MAINS

Canter Valley duck, kumara, crab apple gel, grapefruit, spiced grains, duck jus.	\$45
Red capsicum and tomato risotto , peppadews, mascarpone, kale, mushrooms, parmesan.	\$38
Market fish, parsnip, broccolini, creamy white wine sauce, orange, almonds.	\$42
Cardrona Merino lamb rump, lamb shoulder croquette, charred onion, onion caramel, carrots, cauliflower, rosemary jus.	\$45
Wakanui beef cheek, dauphines, beetroots, red onion relish, parnsip puree, rosemary jus.	\$44
200g Angus reserve fillet, onion caramel, smoked shallot pureé, red onion relish, black garlic jus, herb oil.*	\$52

SIDES

Potato Gratin	All \$7
Potato Dauphines	
Home-grown Mixed Leaf and Herb Salad	
Steamed Greens with Café de Paris Butter	
Creamed Leeks and Silverbeet	

DESSERTS

Vanilla Crème Brûlée, almond crumb, stonefruit icecream.	\$20
Meringue, peach, strawberries, raspberry, vanilla icecream.	\$20
Textures of mint and chocolate.	\$20
Cherry crumble, cherry, almond, blueberries, salted milk caramel.	\$20
Trio de Fromages	\$32
<i>Selection of three 40g portions of French cheeses, served with accompaniments</i>	
Un Fromage	\$21
<i>One 80g portion of your favourite French cheese, served with accompaniments</i>	

When the season allows, we enhance our dishes using fresh produce from the kitchen garden.
** This is our entry to the Silver Fern Beef & Lamb Awards*