
AMUSE BOUCHE

[*Yealands Sauvignon Blanc*]

Red pepper gazpacho shots, popcorn prawn, avocado mousse

APPETIZER

[*Yealands Gruner Vetliner*]

Fijian Style Sashimi of Kingfish

Marinated Heirloom Tomatoes, Coconut, Lime, Coriander, Mint

STARTER

[*Yealands PGR*]

Crispy Pork Hock

Creamed Savoy Cabbage, Spiced Apple, Iberico ham, crackling

PALATE CLEANSER

[*Yealands Rosé*]

MAIN

[*Yealands Pinot Noir*]

Pepper Crusted Fiordland Venison Loin

Pumpkin Puree, Braised Red Cabbage, Confit Peach, Madeira Jus

DESSERT

[*Yealands Tempranillo*]

Petite Cheese Selection of Tomme de Savoie, Gouda Truffle,
Fruit Loaf Crisp and Cracker, Madeira Poached Figs, Walnuts