

\$75 per person, 5-course degustation-style menu, an additional \$50 for a wine match

TO START

House-made Rye Sourdough

Served with Kaipara buffalo rillettes, sea salt butter & EVOO

Optional wine match: 2019 Deutz Blanc de Blancs, Marlborough, NZ

1st ENTRÉE

Braised New Zealand Pāua & Scallop Brochette

Scallop roe biltong spice, chilli, spring onion, labneh

Optional wine match: 2024 Marc Brédif Vouvray, Chenin Blanc, France

2nd ENTRÉE

South Island Venison Tartare

Smoked carrots, cornichons, shallot, chives, Tabasco dressing, potato hay

Optional wine match: 2024 Domaine Thompson Explorer Pinot Noir, Central Otago, NZ

MAIN (shared course)

Botswana Butcher's Block Selection

Chef's choice of premium NZ cuts.

Served at the chef's recommended temperature
with

duck fat potatoes, green leaf salad, peppercorn sauce

Optional wine match: 2023 Butcher's Block by Turkey Flat Shiraz, Barossa Valley, Australia

DESSERT

Mont Blanc

Chestnut Joconde, hazelnut praline crunch, blackcurrant Crémux,
chestnut vermicelli cream, meringue, wild blueberry sorbet

Optional wine match: 2022 Château Villefranche, Sauternes, France

