



This menu is designed by the renowned celebrity Chef, Mark Southon



Freshly Baked Bread

served with salted butter and black olive oil

FIRST COURSE

Seared Beef Carpaccio

Jerusalem artichoke cream, aged balsamic, potato chips, rocket
Mahi Rose 22, Marlborough, New Zealand \$16 per glass

SECOND COURSE

Smoked Fish Croquettes

leek and potato velout, chive oil
*Deliverance Chardonnay 22/23, Waipara Valley, North Canterbury, New Zealand
\$16 per glass*

MAIN COURSE

Roasted Lamb Rack

potato gnocchi, dried tomatoes, goats cheese, parsnip puree
Lake Hayes Pinot Noir, Central Otago, New Zealand \$17 per glass

OR

Wild Mushroom Risotto

truffle haloumi, mascarpone, sauteed and pickled mushrooms
Greystone Pinot Gris 23, Waipara, New Zealand \$17 per glass

DESSERT

Dark Chocolate Mousse

caramelised orange, caramel, hazelnut, malt crunch
Villa Maria reserve Noble Riesling 22. Marlborough, New Zealand \$20 per glass

*Please inform us of any dietary requirements
and we will endeavour to accommodate your needs.*