



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



## **Freshly Baked Bread**

served with salted butter and black olive oil

### FIRST COURSE

## **King Fish**

coconut, namjim, mango, Thai salad

*Spy Valley Sauvignon Blanc 22, E B;ock, Marlborough, New Zealand*

*\$16 per glass*

### SECOND COURSE

## **Goats Cheese Tortellini**

pumpkin velouté, sage, roasted pinenuts

*Deliverance Chardonnay 22/23, Waipara Valley, North Canterbury, New Zealand*

*\$17 per glass*

### MAIN COURSE

## **Roasted Market Fish**

tiger prawn, creamy agria, broccoli, sauteed almonds, dill butter sauce

*Lake Hayes Pinot Noir, Central Otago, New Zealand \$17 per glass*

OR

## **Roasted Beef Fillet**

braised short rib, creamed potato, carrot puree, red wine jus

*Greystone Pinot Gris 23, Waipara, New Zealand \$17 per glass*

### DESSERT

## **Caramelised White Chocolate Cremieux**

roasted pear compote, blackberry, Anzac crumble

*Holy Stone Noble Pinot Gris, Waiheke, New Zealand, \$19 per glass*

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