



6 course Menu \$99
Wine match \$85

Amuse Bouche

Trevally | Blood Orange | Crème Fraiche
Astrolabe | Kekerengu Coast | Albarino | 2021

Lamb Sweet Bread | Maple | Cashew
Domaine Rewa | Chardonnay | 2022

Celeriac | Olive | Tortellini | Shitake Broth
Lime Rock | Pinot Noir | 2016

Kingfish | Butternut Pumpkin | Choux Brandade
Stoencroft | Zinfandel | 2022

Angus Bavette | Onion | Dauphine
Man O' War | Ironclad | 2021

Vanilla | Rhubarb Semifreddo
Paritua | Isabelle | Late Harvest | NV



7 course Menu \$120
Wine match \$110

Amuse Bouche

Trevally | Blood Orange | Crème Fraiche
Astrolabe | Kekerengu Coast | Albarino | 2021

Lamb Sweet Bread | Maple | Cashew
Domaine Rewa | Chardonnay | 2022

Celeriac | Olive | Tortellini | Shitake Broth
Lime Rock | Pinot Noir | 2016

Kingfish | Butternut Pumpkin | Choux Brandade
Stoencroft | Zinfandel | 2022

Angus Bavette | Onion | Dauphine
Man O' War | Ironclad | 2021

Cheese
Port

Vanilla | Rhubarb Semifreddo
Paritua | Isabelle | Late Harvest | NV