

**OUTSTANDING NEW ZEALAND
FOOD PRODUCER AWARDS
WINNER DINNER MENU—**

CANAPES ON ARRIVAL

Genevieve's Oyster Mousse, NZ Mussels,
Fermented Chilli, Kaffir Lime & Lemongrass

Clevedon Buffalo Marinated Chilli & Lime Cheese,
Pinoli Pinenuts & Ginger Pesto, Sourdough Croute

A Lady Butcher's Wagyu Bresola,
Forage & Ferment Wild Kraut, Crème Fraiche

2017 *Ara Single Estate, Pinot Gris, Marlborough*

2016 *Ara Single Estate, Pinot Noir Rose, Marlborough*

BREAD TO START

Clareville Bakery Sourdough, Bellefield Chilli & Lime Butter

ENTRÉE

Vodka Cured Ora King Salmon, NZ Pepper Togarashi, Beetroot,
Drunken Nanny Goat's Curd, Courgette, Salsa Verde

2017 *Ara Single Estate, Sauvignon Blanc, Marlborough*

MAIN

Grass Fed Girls Roasted Lamb Rump, Waiheke Herb Sponge,
Beekist® Tomato Kasundi, Confit Petite Carrots, Spiced Potato Gratin

2016 *Ara Single Estate, Chardonnay, Marlborough*

2016 *Ara Single Estate, Pinot Noir, Marlborough*

TO FINISH

Duck Island Salted Caramel Ice-Cream Cone, Caramel Slice,
Milk Chocolate Truffle, Valrhona Chocolate Brownie

White Stone Ohau Blue Cheese, Drunken Nanny Lemony Lush,
Clareville Lavosh, House Made Quince Puree & Red Grapes

2014 *Ara Single Estate, Cut Cane Sauvignon Blanc, Marlborough*

