

BANQUET

Long Lunch

NV Nautilus Estate Cuvee Marlborough

Market Oyster Selection

Shallots, White Balsamic, Red Wine Vinegar

Grilled Whole Scampi

Lemon, Thyme, Extra Virgin Olive Oil, Petite Herbs

New Zealand Green Lip Mussels

White Wine, Garlic, Cream

Hot Smoked Big Glory Bay Salmon

Braised Fennel, Capers, Salsa Verde

2017 Yealands Estate Single Vineyard Pinot Gris Marlborough

Toothfish

Miso Glazed

Chatham Island Crayfish

Garlic, Parsley & Pernod Butter

Served With: Shoestring Fries, Mixed Garden Leaves, Radicchio,
Red Onion, Cherry Tomato, Verjuice Vinaigrette

Petit Fours

New Zealand & International Cheeses