

Celestial Dining

6 course degustation \$125 per person \$195 with wine match

FIRST

Te Matuku Oyster Rocket Oil, Bacon Snow

NV Mumm Grand Cordon, Champagne, France

SECOND

Gochujang Cured Salmon Kimchi Emulsion, Ikura, Salted Daikon, Nasturtium

2018 Church Road Gwen Rose, Hawke's Bay, NZ

THIRD

Ponzu Glazed Crayfish Tail Roasted Turnips, Pickled Mustard Seeds, Crispy Ginger, Radish

2019 Church Road Grand Reserve Chardonnay, Hawke's Bay, NZ

FOURTH

Poached Hapuka Kombu Hay, Coastal Greens, Nori Powder, Smoked Seaweed Dashi

2019 Church Road Grand Reserve Syrah, Hawke's Bay, NZ

FIFTH

Eye Fillet "Surf and Turf" Purple Kumara, Puffed Scampi, Horseradish Creme, Madeira Jus

2019 Church Road The One Malbec, Hawke's Bay, NZ

Sorrel, Mandarin, Sorbet

SIXTH

Buttermilk Panna Cotta Navel Orange, Dark Plum Jelly, Orange Blossom, Granita

NV Mumm Rose Grand Cordon, Champagne, France







