

EAT, DRINK & CELEBRATE



3 COURSE SET MENU

Arrival

Glass of Gibbston Valley Méthode Traditionnelle

Start

'Wairiri Buffalo' stracciatella, heirloom tomato, basil (V, GFI)

- or -

'Akaroa King' salmon, avocado crème, ponzu, fried shallots (GFI)

- or -

Ham croquettes, curry mustard mayo', pickled shallots

Main

Mushroom tortellini, oyster mushroom, parmesan, parsley (V)

- or -

'Akaroa King' salmon, horseradish, celeriac purée, fennel, parsley (DF, GFI)

- or -

Fennel & onion porchetta, savoy cabbage, leek, apple jus (GFI)

- or -

Lamb shoulder, potato galette, broccolini, jus (GFI)

Dessert

Dark fruitcake, custard (V)

- or -

Passionfruit cheesecake (V)

- or -

Seasonal fruit tart, whipped vanilla mascarpone (V)

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients | N = contains nuts | VGO = vegan option available
VO = vegetarian option available | DFO = dairy free option available | GFIO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces of all allergens.
Please let our team know of any dietary allergies.