



Wayne & Ingrid
8th November

Asparagus Soup

Tempura of Karitane Crayfish
Mango & Chilli Salsa

2015 Te Mata Estate 'Elston' Chardonnay, Hawkes Bay
\$22.0 (150ml pour)

Granny Smith Apple & Midori Sorbet

New Zealand Bluenose
Cauliflower, Mussels, Pinenuts, Asparagus
Beurre Noisette

2015 Astrolabe Awatere Valley Sauvignon Blanc, Marlborough
\$18.0 (150ml pour)

Or

Duck Leg Confit
Kumara, Bok Choy, Baby Beets
Soy & Ginger Jus

2011 Craggy Range 'Te Kahu' Merlot/Malbec/Cabernet, Hawkes Bay
\$21.0 (150ml pour)

Lemon Curd, Berries
White Chocolate Gelato, Raspberry Meringue
Coconut Crumble

2013 Astrolabe Late Harvest Chenin Blanc, Marlborough
\$17.0 (75ml pour)

Chefs: Monica, David & Tosh

Host: Graham & Michael