



SUMMER SET MENU

ENTRÉE

RAW COLD-SMOKED KINGFISH

RED PEPPERS, AVOCADO, WAKAME **DF GF**

BLACK BARN HAWKE'S BAY PINOT GRIS 2017

BEETROOT

BUFFALO CURD, RASPBERRIES, BURNT HONEY **GF, VEG**

LA COLLINA VIOGNIER 2014

MAIN

SHORT RIB BEEF **GF**

AUBERGINE, MISO GLAZE, BROCCOLI, PARMESAN, BABY ONION

BLACK BARN MERLOT CABERNET FRANC 2014

FISH OF THE DAY **GF**

LIMA BEANS, BABY COS, FENNEL, RED PEPPERS, LEMON

BLACK BARN HAWKE'S BAY BARREL FERMENTED CHARDONNAY 2014

DESSERT

CHOCOLATE COCONUT MOUSSE

CASHEW FOAM, CHERRIES, MILK CRISP

LUSTAU PEDRO XIMENEZ

MERINGUE **GF**

MASCARPONE CREAM, SCOTT'S STRAWBERRIES

OSAWA LH GEWÜRZTRAMINER 2013

\$76.00 PER PERSON

CHOOSE ONE ENTRÉE, ONE MAIN AND ONE DESSERT FROM ABOVE

WINE MATCHES NOT INCLUDED

SIDES

MIXED LEAVES PEAR, GOAT CHEESE, HONEY DRESSING **GF** \$9.00

GREEN BEANS BUFFALO YOGHURT, ALMONDS **GF** \$10.00