

Whitebait

Tasting menu January 2017

Snacks

Wellington sour dough, with seaweed butter
Ortiz anchovy, on sour dough toast with onion creme
Pacific rock oyster, chardonay sorbet & caviar

Quartz Reef Méthode Traditionelle, Non Dosage, NV

First Course

Cloudy bay Storm clam, bacon bone broth

Gran Barquero, Fino En Rama, 2017

Second Course

Wild kingfish crudo, tokyo turnip & smoked bone broth

Mount Edward, Grüner Veltliner, 2016

Third Course

Leigh snapper with sour carrot, flaxseed & black lime

Zind-Humbrecht, Calcaire, Pinot Gris 2011

Fourth Course

Roasted strawberry, white chocolate, sorrel & kawakawa

Clemens Busch, Reisling 2014

Sweet Treats

Menu \$90

Wine Pairing \$75

***Sample Menu