

# Whitebait

Tasting menu  
September 2017

## Snacks

Natural oyster, Chardonnay vinegar sorbet, caviar  
Local scallop, sea lettuce, butter  
Paramata piper, onion cream & sourdough

Cambridge Road Papillon Blanc 2015

## First Course

Cloudy Bay storm clam, bacon broth

Schubert Estate Rosé 2016

## Second Course

West Coast whitebait tart, hen's egg, French sorrel

The Don Martinborough Pinot Gris 2016

## Third Course

Poached hapuka, Cloudy Bay clam, broccoli emulsion

COS Zibbibo in Pithos 2014

## Fourth Course

Merino lamb, koura, carrot, samphire

Devotus Estate Pinot Noir 2016

## Pudding

Preserved cherry soufflé, cherry brandy, bitter chocolate sorbet

Cazes Rivesaltes 2013

## Sweet Treats

Sourdough doughnut, stewed feijoa

Coconut, pumpkin, ice cream

menu \$110

wine pairing \$90