



Degustation Menu — \$105.00 per head
With Wine matches \$155.00 per head

Pan seared scallops, roasted almond, orange and honeydew
mesculun salad, with a roasted tomato, capsicum chili relish [DF] [GF]
recommended 2010 Two Rivers Sauvignon Blanc, Marlborough

Oven baked goat's cheese parmesan ricotta spinach torta, butternut pumpkin
puree, crispy sage, tomato pesto [V]
recommended 2010 Andiamo Chardonnay, Hawkes Bay

Big eye tuna, pesto coated, preserved lemon, sun dried tomato, basil, fig,
crispy caper salad, tuna mayonnaise
recommended 2010 Michelle Richardson Chardonnay, Central Otago

Freedom Farm pork belly, chorizo pearl barley winter vegetables, smoked
Paprika chilli ragout, crackling [DF]
recommended 2008 Three Miners Pinot Noir, Central Otago

Roasted Hawkes Bay lamb rump, goats cheese sponge, broad bean tomato
spinach pancetta salsa, lemon caper vierge
recommended 2007 Langmeil 'Black Smith' Cabernet Sauvignon, Barossa

Vanilla bean pannacotta, spiced red wine poached pears
recommended 2009 Yalumba Late Harvest Viognier, Barossa

Espresso