



FIVE COURSE DEGUSTATION

Venison Carpaccio, horopito (NZ bush spice) rub, black vinegar reduction

Bluff catch of the day, pan-seared w/ black garlic puree, wilted greens

Manuka-smoked Te Mana Lamb rack, green pea & haloumi soufflé, chimichurri sauce

Glenlivet Scotch crème brulee, cigar cream brandy snap, liquorice ice-cream

Selection of seasonal local cheeses, accompaniments to suit, homemade crackers

