

PACIFIC JEMM SAMPLE DEGUSTATION MENU
5 COURSE DEGUSTATION

FIRST COURSE

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

SECOND COURSE

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

THIRD COURSE

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

FOURTH COURSE

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

FIFTH COURSE

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

\$150 PER PERSON
