

Fork & Flame

INTRODUCTIONS

Pork Belly, Pickled Apple Gel, Kawakawa Crumb Spoonette
Wild Mushroom, Thyme Vegan Cream, Savoury Cone
Shredded Duck, Hoisin Glaze, Black Mussel Shell

STARTERS

Baked Rēwana, Horopito & Kawakawa Butter, Roasted Garlic & Kūmara Purée
Seared Scampi, Corn Taco, Miso Aioli, Daikon Slaw, Chilli Threads
Grilled Venison Loin, Blackcurrant & Kawakawa Reduction, Kūmara Rosti

MAINS

Steamed Tarakihi, Chilli-Lime Soy Dressing, Spring Onion, Sesame Oil
Wild Goat Curry, Tamarind Chutney, Aromatic Spices & Lime Coconut Rice

DESSERTS

Dark Chocolate Mousse, Ganache, Cocoa Brownie, Caramelised Hazelnuts
or
Mango Passionfruit Mousse, Mango Preparation, Almond Biscuit
Kawakawa & Lime Sorbet Palate Cleanser

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WINE MATCHES

Available at \$60pp

STARTERS

Seared Scampi, Corn Taco, Miso Aioli, Daikon Slaw, Chilli Threads

2023 Triplebank Awatere Valley Sauvignon Blanc

Grilled Venison Loin, Blackcurrant & Kawakawa Reduction, Kūmara Rosti

2023 Roaring Meg Pinot Noir

MAINS

Steamed Tarakihi, Chilli-Lime Soy Dressing, Spring Onion, Sesame Oil

2023 Matawhero Chardonnay

Wild Goat Curry, Tamarind Chutney, Aromatic Spices & Lime Coconut Rice

2024 Pegasus Bay Riesling