

Meet The Makers: New Zealand Wine Dinner

SAMPLE MENU

ON ARRIVAL

Chef's Selection of Canapés
Greywacke Wild Sauvignon Blanc 2023

FIRST COURSE

Pan Brioche Sandwich, marinated sardines, grilled mango,
daikon salad
Novum Chardonnay 2023
Oraterra Chardonnay 2023
Dicey Chardonnay 2022

SECOND COURSE

Pan Roasted Lamb Rack, green asparagus, sweet potato,
truffle hollandaise (gf)
Devotus 'Aprentis' Pinot Noir 2022
Dicey Gamay 2023

THIRD COURSE

King River Wagyu tenderloin, slow braised leeks, parsnip chips,
blueberry jus (gf)
Novum Pinot Noir 2023
Oraterra Pinot Noir 2023
Taka K Waipara Pinot Noir 2023

FOURTH COURSE

Strawberry + Honey Cheesecake, muscovado crumble,
pistachio ice cream (gf, n)
Poppies Late Harvest Riesling 2024