WINE & FOOD EXPERIENCE

5 WINE & 5 COURSES

Canapé Fish & Chip

Paired with

SPARKLING CLOUDY BAY PELORUS BRUT

Miso Salmon Capaccio

Pickled shiitake mushrooms, spring onion, hazelnut, sesame & miso soy dressing

Paired with

SAUVIGNON BLANC CLOUDY BAY

Black Cod

Pickled red onions & sticky rice
Paired with

SAUVIGNON BLANC TE-KOKO CLOUDY BAY

Slow Roast Crispy Duck

Braised red cabbage, caramelised squash puree & spiced jus

PINOT NOIR CLOUDY BAY

Sharing Dessert

Dark Chocolate Delice, Burnt Basque Cheesecake, Sticky Toffee Pudding & White Chocolate Panna Cotta

Paired with

COGNAC HENNESSY VSOP

CLOUDY BAY

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.



RESTAURANA

EST. RBG 2002