



dinner menu - 17 June set menu French Bistro inspired

Seared Scallops, Cream of Cauliflower, Truffle

Sweet Scallops Served Over Silky Cauliflower Cream Topped w/ a
Hazelnut Crumb

Wine Match: Askerne Hawkes Bay 2019 Chardonnay (120mL)

Confit of Duck w/ Blueberry Jus

OR

Beef Bourguignon

Served with Crispy Duck Fat Potatoes, Sauteed Leek Julienne and
Beets in Brown Butter and Herbs de Provence

Wine Match: Askerne 2018 Merlot/Cabernet Franc/Malbec (120mL)

Dark Chocolate Souffle w/ Burnt Butter & Salted Chocolate Sauce

Wine Match: Askerne Hawkes Bay 2018 Dessert Cabernet (50mL)

Set Menu 55- Per Person, main to be selected in advance

Wine Match 25- Per Person.

Wine & Beer also available by the glass

Bookings Essential, Limited Numbers