



2 courses \$85 | 3 courses \$105

WINE PAIRING

Estate Range: 2 course \$25 | 3 course \$40

Family Cellar Range: 2 course \$40 | 3 course \$55

ENTRÉE

Hispy cabbage, dill crème fraîche VEG GF NF

Markwood mushrooms, dashi, shiso VGN GF NF

Tuna, zucchini, white soy DF NF

Chicken skin, potato, chive GF NF

MAINS

Cauliflower, native chimichurri, salt bush VGN GF NF

Octopus, crayfish veloute, n'duja NF

Pork chop, fennel, brown butter GF

Lamb rump, pepper berry, labnah GF NF

DESSERT

Swiss meringue, lemon verbena, passionfruit GF, NF

Milk chocolate, pistachio, cherry

Basque cheesecake, almond, white chocolate GF

Cheeses, quince GFO