



## New Zealand Wine Dinner

WEDNESDAY 10TH APRIL 2019

### *on arrival*

OYSTER, BLINI, CAVIAR

Quartz Reef NV Brut Methode Traditionelle - Central Otago

### *first course*

ASPARAGUS, BLACK GARLIC, PEA PUREE, EGG YOLK

Catalina Sounds Sauvignon Blanc - Marlborough

### *second course*

BARRAMUNDI, HERB CRUST, CASSOULET

Dog Point Chardonnay - Marlborough

### *third course*

58° DUCK BREAST, PLUM, PUMPKIN

Felton Rd 'Bannockburn' Pinot Noir - Central Otago

### *fourth course*

TASMANIAN SALMON, BACON, LEEK, ONION

Craggy Range 'Te Muna Rd' Pinot Noir - Martinborough

### *fifth course*

A LITTLE BLACK FORREST

Craggy Range Gimblett Gravels Syrah - Hawkes Bay

**CANNY GRAPES**