



## ***Degustation Menu***

### **Amuse Bouche**

#### **salmon confit**

lumpfish caviar, cucumber jelly, fennel, green herb puree

*Framingham Classic Riesling*

#### **seared scallops**

crisped pork belly, cauliflower & horseradish puree, prosciutto crisp

*Nautilus Pinot Gris*

#### **horopito seasoned venison**

beetroot textures, dukkah encrusted whipped goats cheese

*Nanny Goat Pinot Noir*

#### **head to tail of beef**

aged fillet, peppered braised oxtail pie, pressed ox tongue, blue cheese potato rosti, petit market vegetables

*Alpha Domus Navigator*

### **Refresher Course**

#### **candied apple**

frozen apple parfait, poached apple, crème anglaise, hazelnut praline, salted caramel

*Tempus Two Botrytis Semillon*

#### **petit fours**

Four course \$75

*with matching wines \$105*

Five course \$85

*with matching wines \$120*