



NEW ZEALAND WINE
PURE DISCOVERY

Friday 24th February 2012

Amuse Bouche

Lemon Pannacotta

Local Spanner Crab & Fingerlime

NV Wines of ARA Sparkling Sauvignon Blanc, Marlborough

First Course

Mooloolaba Prawns

Avocado, Grapefruit Gel

Domain Road Dry Riesling, Central Otago

Second Course

Maleny Peppers

Red Pepper Dust, Olive Soil

Whitehaven Sauvignon Blanc, Marlborough

Third Course

Confit of Salmon

Apple & Herb Salad

10 Villa Maria Cellar Selection Pinot Gris, Marlborough

Fourth Course

Spatchcock Ballontine

Corn & Herb Quinoa

Staete Landt Estate Grown Chardonnay, Marlborough

Fifth Course

Lamb Back Strap Sous Vide

Herb Crust, Celeriac & Macadamia Puree

Wooring Tree Pinot Noir, Central Otago

Greystone Pinot Noir, Waipara

Sixth Course

Aged Kenilworth Cheddar

Lavosh, Local Figs

Villa Maria Private Bin Syrah, Hawke's Bay