

Whīfēhāīf

Visa Wellington On A Plate

Snacks

Natural oyster, Cambridge Road cider emulsion, roasted kelp butter

Local kina, clotted cream, sourdough crumpet

Duck heart, smoked and barbequed over manauka

Cambridge Road Papillon Blanc 2015

Broth

Kelp and smoked bacon, pāua, Cloudy Bay clams

Schubert Estate Rosé 2016

Pie

Smoked eel, barley, egg, horopito

The Don Martinborough Pinot Gris 2016

Kai

Poached snapper, mussel glaze, cockles, preserved lemon

Leung Estate Ma Maison Chardonnay 2015

Roast

Jopser roasted lamb saddle, stuffed with tongue, braised carrot, crayfish sauce

Devotus Estate Pinot Noir 2016

Pudding

Pressed Braeburn apple, salted caramel, vanilla, Anzac biscuit

Dry River Craighall Late Harvest Riesling 2015

Sweet Treats

Sourdough donuts, feijoa, cinnamon

Tamarillo 'lamington'

Garage Project Wabi Sabi Sour Beer

menu \$110

wine pairing \$90