



## WORLD CABERNET DAY

### Canapè

BBQ Celeriac, hickory + honey, pumpkin seeds V GF  
Pairing - 2022 KP Pet Nat

### Course 1

DUCK + ORANGE PARFAIT, cherries, corn bread GF +  
TWICE COOKED POLENTA, forest floor duxelles, Waikato vintage V GF  
Pairing - 2020 Hay Shed Hill Cabernet Merlot

### Course 2

BLACK ANGUS BURGER, brioche, bacon, blue viking GFR N +  
WEDGE ISLAND OCTOPUS, guindilla glaze, sauce picante GF  
Pairing - 2020 Hay Shed Hill Cabernet Sauvignon

### Course 3

CRISPY PORK BELLY, puy lentils, nduja, apple GF +  
STRACCIATELLA, macerated figs, pomegranate salsa GF V  
Pairing - 2020 Block 2 Cabernet Sauvignon

### Course 4

STEAK AU POIVRE, frites, grilled radicchio salad GF +  
ROAST OYSTER MUSHROOM, café de Paris, fines herbes V GF  
Pairing - 2011 Hay Shed Hill Cabernet Sauvignon

### Course 5

"BREAD + BUTTER PUDDING", croissant, crème anglaise, apricot, cranberry V GFR  
CHEVRE D'ARGENTAL, house bread + lavosh V GFR  
Pairing - 2018 K+B Cabernet Sauvignon