



Dégustation Dinner Menu

amuse bouché

cloudy bay '**pelorus**' 2005, marlborough

soupe du jour

clos marguerite **sauvignon blanc** 2009, marlborough

quail, nectarine, black pudding, ginger

ma maison **pinot noir** 2009, martinborough

oven baked **market fish**, fennel, oyster mushrooms, mustard

pasquale 'alma mater' **gris, gewtz, ries** 2010, otago

rack of **lamb**, kumara, karengo, goat's cheese polenta croquette

cigale **shiraz** 2007, barossa valley

coconut **parfait**, hazelnut, mandarin, sesame mascarpone

pyramid valley 'lebecca' **riesling** 2007, marlborough

five course **degustation dinner**

130

with wine matching

190

Special Dietary requests can be accommodated please advise your host



entrées

soupe du jour	22
pumpkin risotto , fig, feta, walnuts	25
quail , nectarine, black pudding, ginger	24
cured kingfish , cucumber, horseradish, avocado	24
mollies salad , seared duck , walnuts, goat's cheese, honey orange vinaigrette	24

mains

rack of lamb , kumara, karengo, goat's cheese polenta croquette	44
oven baked market fish , fennel, oyster mushrooms, prawn, mustard	40
grain fed beef fillet, parsnip purée, pancetta, shiitake mushrooms, mizuna	45
gameford lodge duck breast , chicken liver, celeriac, juniper mustard jus	42
seafood mélange, roasted morton bay bug, crayfish fumet	55

sides

mixed leaf salad	9
pommes puree	9
seasonal vegetables	9



Desserts

valhrona chocolate marquise , passionfruit meringue, mango sorbet	26
coconut parfait , hazelnut, mandarin, sesame mascarpone	24
white chocolate panna cotta , macadamia crunch, raspberry, yoghurt	24
summer berries , limoncello, olive oil, raspberry sorbet	22

Mollies After Thoughts

15

cheese

per portion

18

brie de meaux (france), pear & saffron chutney

kikorangi blue (new zealand), honey comb

tomme de chèvre (france), glazed figs, port syrup

gruyère (switzerland), honey jelly

cheese tasting plate for 2

45

all cheese served with toasted nuts and falwasser

dessert wine

cloudy bay late harvest riesling 2005, Marlborough

20

Liqueurs & Digestifs

amaretto di saronno

12

baileys

12

cointreau

12

drambuie

12

kahlua

12

tia maria

12

grand marnier

12

galliano

12

Grappa

vigneti Casterna "Grappa di Vinaccia di Amarone"

19

Port

sandeman 20 year old tawny port

20

mazurans 1967 old tawny port

35

taylors 10 year old tawny port

18

Brandy

St Remy

15

Cognac

hennessy vsop

20

martell XO

25

hennessy XO

50

Louis XIII

150

Armagnac

delord Bas Armagnac XO

25

delord Bas Armagnac 1969

40

Barista Coffee, Tea

6

liquor coffee

21