



RESTAURANT MONTH

\$55

ENTREE

Korean chilli squid, black garlic mayo, coriander, lime

Marc Bredif Vouvray 2015

Line-caught market fish ceviche, 'leche de tigre', coconut, chilli, kumara

Misha's 'Limelight' Riesling 2013

Butternut squash, smoked pig's cheek, gnocchi, 63° egg, pea shoot pesto

Mt Beautiful Chardonnay 2014

MAIN

Slow cooked lamb shoulder, 'ajo blanco', toasted almond, wild wheat tabbouleh

Yalumba 'Hand Picked' Shiraz Viognier 2014

Free-range chicken, leg and breast, Jerusalem artichoke, truffle, jus gras

Huia Chardonnay 2014

Longline market fish, roasted cauliflower, yellow lentil dahl, cauliflower yogurt

Hugel 'Tradition' Pinot Gris 2013

DESSERT

Valrhona chocolate ganache, tamarillo, mango curd, tamarillo sorbet

Warre's Warrior Finest Reserve Port NV

Warm apple pudding, apple and praline curd, cinnamon streusel

Earl Grey tea ice cream

Misha's 'The Cadenza' Gewürztraminer 2015

Vegetarian dishes available on request



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MONTH**
01-31 AUGUST. 2017

