



Euro Scallop Menu

\$29.95 Three Course Scallop Menu

Scallop ceviche on ice
grapefruit, chilli, puffed rice, yuzu olive oil

2014 Misha's 'Limelight' Riesling

Seared scallops, roasted cauliflower, braised scallop 'skirts'
pickled lemon, jamón **(add \$7)**

2016 Church Road 'Grand Reserve' Chardonnay

Spirits Bay scallops 'in the shell'
crispy fried whitebait, bacon butter, savoy cabbage **(add \$12)**

2017 Vavasour Chardonnay



Scallop 'Caesar salad'



Scallop + potato risotto
'vichyssoise', toasted leeks, chive oil

2013 Vavasour 'Claudia's Vineyard' Sauvignon Blanc

Roasted Bream Bay scallops, squid ink linguine
new season asparagus, pecorino **(add \$15)**

2017 Nautilus Sauvignon Blanc

Atlantic scallops, 'primavera' vegetables
slow-cooked pork belly **(add \$20)**

2016 Martinborough Vineyard 'Te Tera' Pinot Noir

Wine match \$25 (100ml pours)