

# New Zealand Wine Tasting Menu

## Thursday 4<sup>th</sup> June

### SHARING PLATTER TO START

Selection of cheeses, marinated olives , grapes, figs, walnuts , fresh focaccia, crackers, baba ghanoush and sticky fig chutney

### MAIN COURSE

Hāngī-style slow-roasted lamb shoulder with kumara mash & root vegetables

*Hāngī-Style cooking - slow-roasted with smoky, earthy flavours*

or

Wild mushroom pie with a puff pastry lid, roasted kumara mash, creamy white wine sauce

