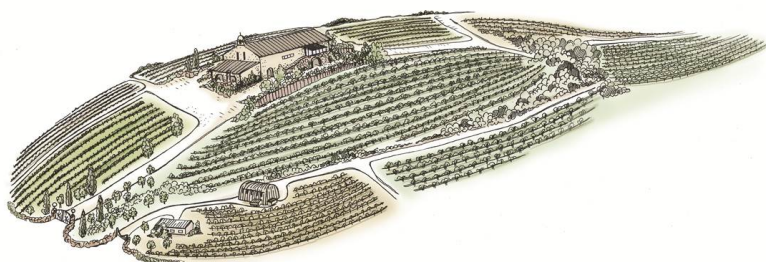


'SAMPLE' TRUST THE CHEF SET DINNER MENU

\$165 PER PERSON

Optional wine pairing \$110 per person



Every Saturday night, our Trust The Chef dining experience offers guests a Six Course Set Menu created by Gideon Landman and his talented culinary team. Drawing inspiration from our Estate, Waiheke surroundings and small producers from around our beautiful Aotearoa embark on a culinary journey that begins at Waiheke Island and traverses New Zealand.

Executive Chef: Gideon Landman

Senior Sous Chef: Axel Curtet-Latreille

WELCOME SNACKS

Te Matuku Oyster, Cherry, Pine, Smoked Cream

White Asparagus & Hazelnut Tart

Fish & Chip

South Wairarapa Crayfish Roll, Remoulade Cocktail Sauce, Lemon Verbena + Supplement \$20pp

Alibi Temná Zima Sourdough, Vineyard Honey Butter

Tantalus Méthode Traditionnelle, Brut NV, Hawkes Bay

CITRUS CURED KINGFISH, Prawn, Nasturtium, Tangelo, Crispy Fennel Seeds

Tantalus Cachette, Chardonnay, Waiheke Island, 2019

CRISPY PORK BELLY & SEARED SCALLOP, Nectarine, Pumpkin Seed, Nettle, Sherry Jus

Tantalus Pinot Gris, Marlborough, 2019

GREEN STONE CREEK BEEF FILLET, Heirloom Tomato, Ox Tongue, Smoked Bone Marrow, Samphire

Tantalus Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2016

MAHOE BLUE CHEESE MOUSSE, Spiced Plum, Honey, Candied Walnut

Tantalus Late Harvest Viognier, Hawke's Bay, 2016

BLACK FOREST TANTALUS STYLE, Vanilla, Cherry, Bitter Chocolate, Lemon Verbena

Fernando Castilla Pedro Ximenez Sherry

AGED CHEESE SELECTION, Crackers, Nuts, Preserve + Supplement \$20pp

Tantalus Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2016 + Supplement \$26

If you have any allergies or dietary restrictions, we require advanced notice.
We can modify dishes for gluten, dairy, nut, vegetarian and vegan options.

