



VERANDA CAFÉ - WINTER MENU FS

EAT Kai a te atua “food of the gods” try it matched with our sommelier’s wine suggestions for the perfect food & wine match....

Let us spoil you with our “Trust the Chef” dining option, offering a chef-selected culinary experience from the kitchen’s favourite menu dishes and possibly one of their exciting new creations... **3-courses \$65pp** **4-courses \$75pp**

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Te Matuku Oysters <i>(weather dependent)</i>		
GF.DF.P. Fresh Shucked Raw + Naked Champagne vinegar mignonette lemon <i>Fallen Angel Sauvignon Blanc 2020 Glass \$13 Bottle \$50</i>	28	56
GF.DF.C. Baked Oysters Kilpatrick bacon shallot parsley spicy black sauces <i>Fallen Angel Méthode Traditionelle NV Glass \$15 Bottle \$60</i>	32	60
GF.V. Burrata herb oils cucumber zucchini edamame apple jelly fennel <i>Fallen Angel Pinot Gris 2019 Glass \$13 Bottle \$50</i>		29
GF.V.VEO. Roast + Pickled Beets miso chimichurri walnuts radish + mandarin goats’ cheese <i>Stonyridge Reserve Viognier 2020 Glass \$16 Bottle \$65</i>		30
GF.DF.C. Duck + Pork Terrine armagnac prunes black garlic bruschetta pickled grape + radish salad <i>Stonyridge Larose 2012 Glass \$110 Bottle \$490 – or – Stonyridge Airfield Glass \$18 Bottle \$80</i>		30
C. Charcuterie prosciutto sapresso calabrese salami pork rilette kitchen pickles whipped chèvre <i>Fallen Angel Rosé 2020 Glass \$13 Bottle \$50 – or – Stonyridge Syrah 2018 Glass \$15 Bottle \$60</i>		34
C. Spicy Venison Ragù soft tacos guacamole smoked paprika sour cream jalapeño salsa tex mex salad <i>Fallen Angel Riesling 2019 Glass \$13 Bottle \$50</i>		34
GF.DF.P. Togarashi Akaroa Salmon Salad tomato spinach toasted seeds avocado wasabi saikyo miso <i>Fallen Angel Rosé 2020 Glass \$13 Bottle \$50</i>		34
GF.C. Pastured Savannah Black Angus Beef Café de Paris dauphinoise creamed spinach veal jus <i>Stonyridge Larose 2015 Glass \$120 Bottle \$560 – or – Stonyridge Airfield 2019 Glass \$18 Bottle \$80</i>		48
GF.DF.C. Coastal Lamb Cap-on loin + 24hr braised shoulder carrots peas + beans blackened onion gravy <i>Stonyridge Luna Negra (Malbec) 2019 Glass \$32 Bottle \$140</i>		46
GF.C. Spatchcocked Chicken chermoula butter roasted carrots olives dates chickpeas goat cheese polenta <i>Fallen Angel Pinot Noir 2019 Glass \$13 Bottle \$50</i>		42
GF.P. Market Fish roasted sweetcorn succotash dried karengo + kina butter <i>Stonyridge Luna Dorada (Chardonnay) 2019 Glass \$32 Bottle \$140</i>		42
GF.DF.VE. Meatless Meatloaf roast carrots kumara parsnip fried curried lentils tomato + spinach <i>Stonyridge Pilgrim (Syrah) 2019 Glass \$24 Bottle \$105</i>		40

Garden Sides *personal or table shared*

GF.DF.VE. Crispy Sauté Brussel Sprouts spring onions tahini chimichurri furikake	16
GF.DF.V. Roast Kumara Carrot + Parsnip bush honey + sage toasted pine kernels	16
GF.DF.VE. Za’atar Roasted Cauliflower babaganoush pickled shallots	16

Children’s Menu available for children under 10 on request, please ask your superhuman server for a little humans menu pack