

# New Year's Eve

## PANORAMA ROOM DEGUSTATION MENU

### SNACKS

Scallop ceviche taco in daikon wrapper with kiwi fruit chili salsa  
Freshly shucked oyster with white balsamic shallots

*Wine Match* Scott Base Emperor Brut, Central Otago

### SECOND COURSE

Wild boar croquettes, smoked West Coast eel, cauliflower crème, pickled pumpkin,  
preserved lemon, Parma crisps, yoghurt purée

*Wine Match* Peregrine Rosé Pinot Noir 2021, Central Otago

### THIRD COURSE

Nori wrapped Mount Cook Alpine salmon, wasabi peas, burnt sushi rice, soy sponge,  
roast potato crisp, preserved egg, caviar finished with broth

*Wine Match* Roaring Meg Pinot Gris 2023, Central Otago

### FOURTH COURSE

Venison, beetroot gel, pistachio purée, wild mushrooms, nashi pear, fennel chips & kale

*Wine Match* Pask Gimblett Gravels Merlot 2020, Hawkes Bay

### FIFTH COURSE

Lumina lamb loin and low & slow shoulder, cardamom carrot purée, aubergine, snow peas,  
roasted onion and truffle emulsion

*Wine Match* Angus The Bull Cabernet Sauvignon 2021, Central Victoria Australia

### SIXTH COURSE

Bitter chocolate, ginger sable, chocolate crèmeux, Otago cherries, mandarin,  
goats cheese ice cream

*Wine Match* Dacey Late Harvest Pinot Gris 2021, Bannock Burn

### SEVENTH COURSE

Whitestone brie, Waikato cumin seed gouda & Barrys Bay aged cheddar  
cheese served with local honeycomb, fresh pear, lavosh and crackers

*Wine Match* Taylors Fine Tawny Port, Portugal

