

New Year's Eve

PANORAMA ROOM DEGUSTATION SAMPLE 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

