

A Taste of O'Connell Street Bistro

98

Matching wines 62

***This menu is designed to be enjoyed by the entire table
Vegetarian Option also available***

Kingfish ceviche, Papaya, Coconut & Thai dressing

Cauliflower risotto, Almonds, beurre noisette & smoked Egg yolk
Damp & Fils Chablis 2017

Pan fried Whangamata Scallops, pickled Celeriac, Pear, Prosciutto & roasted Beef hollandaise
Famille Hugel "Classic" Pinot Gris 2015

**Market Fish, seared Tuna, Crab, Gnocchi, Cloudy Bay Clams,
Bouillabaisse & Rouille**
Windrush Pinot Noir 2018

**Leelands Lamb rump, Cannellini beans, Ricotta tortellini, smoked Bacon
& spiced Pumpkin puree**
Chateau Pegau Cotes du Rhone Villages "Setier" 2017

Butterscotch panna cotta, Rhubarb & Caramel

Mandarin & white Chocolate
Millton "Clos Samuel" Late Harvest Viognier 2015