



## **A Taste of O'Connell Street Bistro**

115

Matching wines 65

**Pea & Ham Soup, Ham Hock sandwich & fried Quail egg**

*Smith & Sheth Cru Albarino 2019*

**Jerusalem Artichoke risotto, new seasons Bay of Plenty Truffle,**

**Mascarpone, Artichoke crisps & red wine jus**

*Smith & Sheth Cru Heretaunga Chardonnay 2018*

**Roasted Hapuka, Crayfish, Potato gnocchi, Pancetta, Mushrooms**

**& Celeriac puree**

*Smith & Sheth Cru Kawarau Pinot Noir 2018*

**Smoked Venison loin, Feta & aged Cheddar dumplings, Parsnip puree,**

**Rosemary beurre noisette & red wine jus**

*Smith & Sheth Cru Cantera Cabernet Tempranillo 2017*

*add Cheese 10*

**Coconut & Vanilla panna cotta, poached Pineapple, Mango**

**& Passionfruit sorbet**

**Dark Chocolate fondant, Mandarin, Praline & Hazelnut ice cream**

*Gonzales Byass Nectar Pedro Ximenez*