



Watercress cream Soup, poached Hen's egg & crispy Shallots

Oremus Mandolás Száraz Dry Furmint 2016

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Crayfish & Cauliflower risotto

Auntsfield Single Vineyard Chardonnay 2016

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Braised Beef, Creamy Polenta, Cep jus, crispy Jerusalem Artichokes

Bodegas Valdemar Conde Valdemar Rioja Reserva 2011

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Buttermilk panna cotta & poached Rhubarb

Huia Botrytis Riesling 2017

\$60 per person

Matched wines \$40 per person

*Available for lunch 11.30am-3pm, dinner from 5pm
(tables must be vacated by 7.15pm)*

**AMERICAN
EXPRESS**
AUGUST 1-31, 2019

