

WINE DINNER

AMUSE-BOUCHE

Goat's cheese roulade | red onion marmalade | toasted brioche

SAUVIGNON BLANC 'LIMITED EDITION'

COURSE ONE

Grilled green-lipped mussels | garlic, parsley and tomato butter | rēwena bread **GF***

DRY RIESLING

COURSE TWO

Asian-cured salmon | compressed cucumber | picked ginger | yuzu gel | toasted sesame **GF**

PINOT GRIS

COURSE THREE

Herb-crusted New Zealand rack of lamb | kūmara fondant
hāngī-inspired root vegetables | minted peas | lamb jus **GF**

PINOT NOIR VS PINOT NOIR BLACK EDITION

COURSE FOUR

Kiwi pavlova | vanilla chantilly | passion fruit
kiwi sorbet **GF**

BOTRYTIS RIESLING 'NOBLE EDITION'

Little
Beauty®

x


greenhills
COUNTRY HOUSE HOTEL

x

Dunell's
ESTD 1899

GF Gluten-free **GF*** Gluten-free available

