



Three Course Scallop Menu

\$29.95

Celeriac velouté,
roasted 'queenie' scallops, chive oil
Palliser Estate Pinot Gris, Martinborough 2018

Raw scallop tartare,
avocado purée, lime, fried cracker **(add \$8)**
Greywacke Riesling, Marlborough 2016



Scallop slider, jumbo scallop, Sriracha mayonnaise



Parmesan gnocchi,
jumbo scallop, roasted carrot, beurre noisette
Nautilus Chardonnay, Marlborough 2018

Scallop 'boudin blanc',
roasted scallops, spring greens **(add \$10)**
Bernard Fouquet 'Silex', Chenin Blanc, Vouvray 2017

Scallop tortellini,
squid ink, Rangaunu Bay scallops **(add \$10)**
Ataahua Pinot Noir, Canterbury 2015

Wine match \$25
(two 100ml pours)

Farmhouse bread selection, whipped brown butter \$9
Slender stem broccoli, blue cheese butter, toasted hazelnuts \$10
Leaf salad, Lot 8 citrus oil, shaved radish, puffed grains \$9
French fries \$8