

— TE IWA O —

Matariki

7 course Degustation Menu

SATURDAY 21 JUNE, 2025

A refined and immersive menu inspired by Māori traditions, seasonal New Zealand produce, and celestial storytelling.

First Course – Te Kore: The Void (Palate Awakener)

A refreshing and ethereal dish inspired by the Māori creation story, symbolizing the formless potential before life begins.

Lime Cured Trevally with White Cloud Foam

Wine Pairing: Limelight Riesling

Second Course – Tangaroa: God of the Sea

Honoring the ocean's bounty with rich textures and umami depth.

Seared scallops with mānuka honey, crisped seaweed and pickled cucumber and red onion

Wine Pairing: The Starlet Sauvignon Blanc

Third Course – Papatuanuku: Earth Mother

Grounded in New Zealand's land, showcasing earthy and nourishing flavors.

Hangi-Inspired Mushroom & Kūmara Porridge

Wine Pairing: Dress Circle Pinot Gris

Fourth Course – Tūmataunga: God of War (Game Dish)

A bold, smoky dish representing strength and resilience.

Manuka-Smoked Duck with beetroot purée and black berry jus

Wine Pairing: Cantata Pinot Noir

Fifth Course – Rongomātāne: God of Cultivation (Land & Harvest)

Celebrating the richness of New Zealand's wild lands and traditional food practices.

Horopito-Crusted Venison with Kūmara & Burnt Onion Purée

Wine Pairing: The High Note Pinot Noir

Sixth Course – Hiwa-i-te-Rangi: Wishing Star (Palate Cleanser)

A light and vibrant palate cleanser, symbolizing hopes and dreams for the new year.

Feijoa Sorbet with Lemon Verbena Mist

Seventh Course – Matariki Constellation: The Stars Align (Dessert)

Inspired by the celestial Matariki star cluster, bringing the degustation to a poetic close.

Mānuka Honey Panna Cotta with Feijoa Gel

Wine Pairing: The Cadenza Late Harvest Gewürztraminer

