

Leefield Station Wine Makers Degustation Dinner

Embark on a taste journey through New Zealand with our thoughtfully crafted multi-course menu, highlighting the country's finest ingredients and flavors. Complemented by expertly paired Leefield Station wines from Marisco Vineyards, this dining experience is a true celebration of local terroir and craftsmanship.

5 course wine paired

1st course

King fish | Mandarin Gazpacho | Miso Avacado (CD)

LEEFIELD STATION SAUVIGNON BLANC 2024

2nd course

Smog Duck Breast | Plum Gastrique | Quail Egg (CG, CD)

LEEFIELD STATION PINOT NOIR 2022

3rd course

Ash Mussels | Red curry | Parmesan Wonton (CC, CG, CD)

LEEFIELD STATION CHARDONNAY 2023

4th course

Trio of Crown lamb | Kawa Kawa | Capsicum ketchup | olive **Pistachio** (CG, CN)

LEEFIELD STATION STOCKMAN SYRAH 2022

Finale

Verbena Cheesecake | Rhubarb | Chilli **Hazelnut** (CN, CG, CD)

LEEFIELD STATION PINOT NOIR ROSÉ 2024

CD – Contains Dairy | CN - contains Nuts | VE - Vegan friendly | CG – Contains Gluten | CC – Contains Crustacean

Due to the nature of the event, we cannot accommodate any dietary requirements. We cannot guarantee the complete omission of such allergens or foods which may cause intolerance. Please inform our team if you have any food allergy or intolerance