



Forest and Forage - A Wildly Elegant Journey

5-course degustation where nature leads the way — earthy, foraged ingredients meet the refined elegance of Marlborough Forrest wines.

1st Course

Line Caught Snapper Crudo | Foraged Beach Plants | Cucumber Caviar

Paired with **2024 Forrest Albariño**

2nd Course

Burnt Butter & Pine Mushroom Agnolotti | Chestnut Bubbles | **Hazelnut** Crunch

Paired with **2019 Tatty Bogler Chardonnay**

3rd Course

Horopito & Cedar Venison | Beetroot 3ways | Pickled Fennel | Blackberry Jus

Paired with **2015 JFC Gimblett Gravels Syrah**

4th Course

Blue Monkey Mousse | Poached Quince | Fig Oil | **Walnut** Popcorn

Paired with **2024 Forrest Petit Manseng**

5th Course

Elderflower Panna Cotta | Honey Comb | Lemon Balm | Bee Pollen

Paired with **2019 Forrest Botrytised Riesling**

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