

# MATARIKI DINNER

Oak & Vine Wellington | Friday 10 July | 5PM - 8.30PM | \$65PP\*

Celebrate Matariki with locally inspired seasonal dishes

## SOUP

Watercress & Potato  
Sourdough | Crunchy Quinoa | Herb Oil

## ENTRÉE

Smoked Kahawai Pâté  
Pickled Vegetables | Assorted Crackers | Cherry Tomato

## MAIN



SELECT ONE

Hāngī-Style Pressed Lamb Shoulder  
Kūmara | Charcoal Leek | Kawakawa Jus | Watercress  
Free-Range Pork Belly  
Caramelized Apple | Salt-Baked Swede | Mustard seed jus

## PALATE CLEANSER

House Sorbet

## DESSERT

Mānuka Honey Panna Cotta  
Poached Winter Pear | Fresh Seasonal Fruit

\*20% Public Surcharge Applies. Please let our team know of any dietary requirements.