



----- ANTIPODES: CLOUDY BAY WINE DINNER -----

20TH AUGUST 2019

\$120**

Haere Mai

Cloudy Bay Sauvignon Blanc 2018

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Artichoke | ricotta | smoked eel | fennel pollen | verjus

Cloudy Bay Chardonnay 2017

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Beetroot cured Petuna ocean trout | Ikura | avocado | sesame tuile

Cloudy Bay Te koko

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Iberico Pork jowl | brussels sprouts | grapes | Chitose white corn | walnut puree

Cloudy Bay Pinot Noir 2016

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Sanchoku Rump cap | bone marrow | pickled banana shallots | romanesco | smoked mash | chervil oil

Cloudy Bay Tewahi 2015

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Wildflowers

Floral-infused meringue | kafir lime leaf curd | beurre noisette | coconut sable wheel

Veuve Clicquot Brut Rose

All prices are still subjected to 10% service charge & prevailing government taxes