

SIX COURSES
SIX BEVERAGES

The Big Dine Out

The title 'The Big Dine Out' is rendered in a large, dark green, serif font. The word 'The' is at the top left. The letter 'i' in 'Big' has a small fish illustration above it. The letter 'g' in 'Big' has a pig illustration integrated into its lower loop. The letter 'i' in 'Dine' has a small chicken illustration above it. The letter 't' in 'Out' has a large chicken illustration integrated into its vertical stem.

Terrace
Kitchen

CRAGGY RANGE
GUARDIAN OF THE TUKITUKI

The Big Dine Out

Thursday 7th September 2017

\$125.00 pp

A degustation style celebration dinner.
It's the first night of spring and we are ONE!

Enjoy a white sangria welcome, served with
chefs selection of pre-dinner tasty snacks

MUSSEL & TORCHED FISH CEVICHE

lime ceviche, pickled mussel, kawakawa oil
Craggy Range Te Muna Rd Sauvignon Blanc

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FAREWELL WINTER "SALAD"

grilled & dressed greens, smoked mascarpone, tamarillo kombucha dressing
Craggy Range Te Muna Rd Pinot Gris

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PORK BELLY & BITTER GREENS

17 hr slow-roasted piggy, sorrel, almond milk custard, coriander, charcoal crouete
Craggy Range Gimblett Gravels Chardonnay

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SPRING LAMB

sous vide with cashew, black pepper rib, brown butter whip
Craggy Range Gimblett Gravels Syrah

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CHOCO CITRUS

salted white chocolate lemon crunch, Dutch cocoa lemon jubes. ganache
Craggy Range Te Muna Rd Pinot Noir

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THE TART

spiced apple tartlet, candied apple, apple thyme salsa, thyme oil, grated talleggio
Craggy Range Fletcher Noble Riesling 2010

OPEN 7 DAYS 7.30AM – LATE

48 hours' notice is required when confirming this set menu | advise us of any dietaries prior to arrival