

Bracu Degustation

DEGUSTATION | \$145 PP
MATCHING WINES | \$199 PP

Housemade Sourdough

Bracu Olive Oil Butter | Olives

Clevedon Buffalo Mozzarella (GF, V)

Asparagus | Mint | Pistachio | Chilli

Wine Match: Opawa Pinot Gris, Marlborough, New Zealand (2022)

Chargrilled Prawn (GF)

Curious Croppers Tomatoes | White Balsamic | Jamon Serrano | Bisque

Wine Match: Dog Point Chardonnay, Marlborough (2019)

Herb Crusted Lamb Rump

Goats Curd & Onion Tortellini | Asparagus | Sweetbread | Mushroom

Wine Match: Beronia Reserva, Spain (2018)

Dayboat Fish (GF)

Scallop Mousse | Courgette | Pomme Noisette | Caviar

Wine Match: Greywacke 'Wild Sauvignon Blanc', Marlborough, (2020)

Panna Cotta

Strawberry | Basil | Lime | Pistachio

Wine Match: The White Heron Port, Central Otago, New Zealand (2021)