

Celebrating Waitangi Day

New Zealand's National Day



New Zealand Menu

Monday 6th February 7pm - £40 per person
4 courses with matching NZ beer and wine

New Zealand green lip mussel chowder

*Mac's Brewery, Hop Rocker Pilsner 5.0% Hop Rocker is Mac's own Pilsner.
Citrus notes with a full complement of NZ Cascade and Nelson Sauvignon hops for complexity*

Pan seared fillet of gurnard, feijoa purée, macadamia nut and pineapple salsa, shellfish bisque jus

*Redwood Pass Sauvignon Blanc 2010, Vavasour, Marlborough
Defined aromatics of melon, passion fruit, cut grass & mineral (wet stone) nicely focused fruit & a
steely mineral character that finishes with a stylish intensity & good length.*

Roast best end of New Zealand lamb, confit kumara sweet potato, buttered spring greens

*Moko Merlot/Cabernet Franc, Matakana Estate 2009, Hawkes Bay
Aromas of ripe blackberries, blackcurrants, plums and dark chocolate with hints of spicy oak, cigar box and coffee.
Intense ripe dark fruit flavours with a fine structure. The complex yet seductively smooth palate leads on to a long finish.*

Kiwi fruit Pavlova with hokey pokey ice cream

*Fromm Late Harvest Gewurztraminer 2009, Marlborough
Joyous aromas of honey, apricots, white spice, almond blossom and minerality. The palate has an
intriguing combination of sherbet lemon acidity with sweet yet amazingly fresh fruit characters.*

Coffee or tea with Anzac biscuits

*Vegetarian option available on request - Please advise our staff of any allergies or dietary requirements
An optional 10% gratuity will be added to your bill*