



New Zealand Wine

CELEBRATION DINNER

MENU

ROVING ENTRÉE AND PLATTERS SERVED 6.30 - 7.30PM

**Braised beef cheek caramelised onion jam,
roasted kumara mash, chimichurri**

**Smoked white fish daikon, charred spring onion salsa,
bay leaf gel, fermented garlic emulsion,
dashi vinaigrette dressing, chive oil**

**Burrata ravioli cumin spiced pumpkin purée pickled
pumpkin, herb oil, fried curry leaves**

PLATTERS

**Cured Charcuterie Platter - Selection of small premium
local goods including cured meats and artisan breads**

**Garden fresh crudités and dips - Cherry tomatoes,
capsicum, carrot, celery, cucumber and radish,
served with seasonal hummus and herb pesto**

TABLE SERVICE

PRESET BREAD

**Artisan bread board, whipped butter
and Robinsons Bay olive oil**

Contains Gluten, Wheat, Milk

Flat breads, crostini, hummus and pesto

Contains Wheat, Gluten

MAIN COURSE

Served Alternate Drop

**24 hrs braised beef short rib, seared 55-day aged
beef sirloin, caramelized onion puree, parsnip,
smoked leek, wilted greens, Pinot Noir jus**

Or

**Seared game fish steak, prawn and paua croquette,
spinach puree, charred carrot, smoked leek,
tomato coconut cream sauce, foraged herb oil**

Contains Fish, Crustacean, Milk

SIDES TO THE TABLE

Roasted potatoes with Robinsons Bay olive oil

Barrys Bay cheddar, cauliflower, Canterbury truffle

Contains Milk

GARDEN CITY

DESSERT PLATTERS

Pastry Chef's selection of mini desserts

CHEESE PLATTER

**Best of South Island cheese, homemade pickles,
Lavosh, crackers**

THE WINE this evening comes from our Young Viticulturist of the Year finalists, our Tonnellerie de Mercurey Young Winemaker of the Year finalists, our 2025 Fellows, and many of our sustainably, organically and biodynamically certified producers, under our six key focus areas of sustainability: climate change, water, waste, soil, plant protection, and people.

An enormous thank you to our members who provided their wines this evening and to our sponsors:



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full wine list

