

AN EVENING UNDER THE TAUPŌ SKY

CRAFTED FOR TWO

STARTER

Wild Caught Snapper Ceviche

Meyer Lemon, Ikura



Nautilus, Marlborough Sauvignon Blanc



MAIN COURSE

SHARED FLAMES - LAND & SEA FEAST

Taupō Lamb Chops, Minute Steaks, King Prawns, Kingfish

Served with Herb & Garlic Roasted Kūmara, Spring Garden Green Salad, and Green Peppercorn Sauce



Black Barn, Hawke's Bay Chardonnay

OR

Langmeil Hangin' Snakes, Barossa Valley Shiraz



DESSERT

Chocolate Fondue

Vanilla Ice Cream, Mixed Berry Compote



Alpha Domus Late Harvest, Hawke's Bay

