

**PEGASUS BAY**  
FINE WAIPARA WINE



**6 courses degustation menu with wine matching 129\$**

**Small Antipasto platter**

**with Pegasus Bay Vergence White 2016**

*an interesting blend based on skin-fermented Semillon with a touch of Chardonnay, Gewurtz and Muscat for acid and aromatics.*

**Amuse-bouche**

**Entrée**

**Venison and New Zealand kelp ramen WOAP Festival Dish**

*Dashi made with venison bones, topped with Venison, Kombu caviar, fizzy essence (makes the broth fizz on being poured into the bowl) and a popping nori leather*

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**Smoked aubergine and asparagus ragout Agnolotti (Veg)**

*Masala green jus, smoked tomato garlic relish & sprout salad*

***Both matched with Pegasus Bay Vergence Red 2017***

*100% whole bunch, carbonic and naturally fermented Pinot Noir*

**Palate cleanser (Granita)**

**Mains**

**Duck**

*Aged duck breast, coriander, sour mango, gilgit spice*

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**Charred mushroom, chettinad spice, creamed polenta**

*South Indian spiced mushroom, creamy herb polenta and Dosa Crisps*

***Both matched with Pegasus Bay Pinot Noir 2017***

*Red and dark fruit, (raspberry, pomegranate and cherry), with hints of pepper and spice.*

**Dessert**

**Cheese platter (Veg)**

**Assortment of cheese, crackers, fruit paste & nuts**

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**Spiced poached pear**

**Carrot mousse, milk crisp, roasted nut & cardamom (Veg/GF)**

**Matched Pegasus Bay Aria Late Pick Riesling 2016**