

## AUCKLAND RESTAURANT MONTH

3 COURSES \$65

### STARTERS

**Pork & Duck Terrine** Mandarin Marmalade, Dijon Mustard, Sourdough  
2020 Dicey Pinot Gris, Central Otago

or

**Baked Heritage Carrots** Pearl Barley, Marscapone, Dill  
2020 Redmetal Vineyards Rosé, Hawke's Bay

### MAINS

**Butter Poached Market Fish** Courgette, Brussels Sprouts, Béarnaise  
2019 Man O' War 'Valhalla' Chardonnay, Waiheke Island

or

**Free Range Pork Belly** Fennel, Lemon, Confit Duck Cassoulet  
2018 Margrain 'Rivers Edge' Pinot Noir, Martinborough

### DESSERT

**Steamed Pudding** Caramelised Apple, Coffee Ice Cream, Butterscotch Sauce  
or

**Brie De Moutere** Cow's Cheese, Pear Saffron Chutney, Picalilli, Truffle Honey  
NV Campbells Rutherglen Muscat, Victoria AUS

WITH WINE MATCHES \$95

**ON SLOW**  
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