



SIGNATURE MENU



Goat's Curd

*pear & apple relish, celery
candied walnuts, honey,
house baked foccacia*

Peregrine Pinot Gris

Snapper Ceviche

coconut, tomato, lychee, puffed rice

Prophet's Rock Dry Riesling

Breaded Scallops

cucumber relish, chilli caramel,

sriracha mayo, coriander

Te Mata 'Elston' Chardonnay

Duck Breast

celeriac, tamarillo, blood orange, nasturtium

Cloudy Bay Pinot Noir

Hawkes Bay Lamb

smoked beetroot puree, labneh, rosemary pavé

roasted beetroot, anchovy gremolata

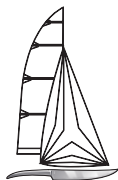
CRU 'Heretaunga' Syrah

Lemon Tart

mandarin, passionfruit, torched meringue

Mondillo 'Nina' Reserve Noble Reisling

**wine match additional*



SAILS^{NZ}
RESTAURANT



VEGETARIAN SIGNATURE



Goat's Curd

*pear & apple relish, celery
candied walnuts, honey,
house baked foccacia*

Peregrine Pinot Gris

Potato Gnocchi

carrot, gremolata, dukkah

Two Rivers Sauvignon Blanc

Ricotta Ravioli

lemon, thyme, date, buttered almonds

Kumeu River Pinot Gris

Pumpkin Steak

homemade curry, kai-lan, spiced roti

Saint Clair Godfrey's Creek Reserve Gewürztraminer

Forest Mushroom Risotto

roasted swiss browns, truffle mascarpone

Poderi Crisci Merlot

Crème Brûlée

*cinnamon sponge, biscoff crumble,
granny smith green apple & feijoa sorbet*

Mondillo 'Nina' Reserve Noble Reisling



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