

Bracu Degustation

DEGUSTATION | \$145 PP
MATCHING WINES | \$199 PP

Housemade Sourdough

Bracu Olive Oil

Gin & Pink Peppercorn Cured Scallops (DF)

Butternut Squash | 'Tigers Milk' | Chilli Oil

Col de Salici Valdobbiadene Prosecco 2021 (Italy)

Eggplant, Lemon & Ricotta Tortellini (V)

Pine Nut & Raisin Dressing | Asian Eggplant

Chateau Roubine Rosé 2022 (France)

Pan Seared Duck Breast

Pickled Quince | Rhubarb | Granola | Silverbeet

Black Barn Merlot Cabernet 2021 (Hawke's Bay)

Butter Poached Market Fish (GF)

Cabbage | Nduja Butter Sauce | Pinto Beans | Parsnip Puree

Misha's Vineyard "Dress Circle" Pinot Gris 2021 (Central Otago)

Refresher

Apple | Cucumber | Buttermilk | Mint

Pain D'epices Perdu

Feijoa Sorbet | Poached Pear | White Choc & Miso Ganache

Alpha Domus 'Leonarda' Late Harvest Semillon (Hawke's Bay)