



## ORONGO BAY HOMESTEAD

### Sample Menu

#### Prelude

Caprese on a spoon; local Mahoe bocconcini, our own basil and baby tomatoes  
Today's haul of natural Orongo Bay oysters on the half shell

*Recommended: Drappier Champagne NV or Greywacke Wild Ferment Sauvignon Blanc 2014*

#### Entrée

##### **Oyster soufflé**

Served with lemon crème fraîche

*Recommended: Pasquale Chardonnay 2011 by the glass*

#### Main

##### **Raukumara Wild Venison**

Filet of wild deer dusted with garden sage and parsley, seared and roasted, resting on a mirepoix of aubergine and mushroom, glazed with cherries and hazelnut jus

Garden green leaf subric (vegetable custard)

Beetroot Skordelia

Rosemary Vivaldi potatoes

Same hour salad™ dressed with local Muritai extra virgin olive oil  
hand-crafted by Roger & Mary Wyatt

*Recommended: Alpha Domus Foxmouth Merlot by the glass (or select a lovely bottle from our list)*

#### To finish

Dark chocolate, espresso and beetroot brownie - served warm with our buttermilk and vanilla sorbet

*Recommended: Pasquale Passito or 30-year-old "Noe" Pedro Ximinez*

*Recommended wines are charged by the glass when available*

*Other wines available by the bottle or by the glass as shown on our blackboard and cellar list*

Your hosts Chris Swannell and Michael Hooper