



Entrée

*Duck confit served with toasted brioche
and a fig & lemon chutney*

*with a glass of
Villa Maria Cellar Selection
Marlborough Pinot Gris 2009*

Main Course

*Fish poached in olive oil, topped with wakame,
shlltake mushrooms & toasted sesame seeds,
over a citrus dressing*

*with a glass of
Villa Maria Single Vineyard
Ihumatao Gewürztraminer 2008*

\$50

*Price for both courses and matching wine
Additional glasses of wine \$10 - Entrée, \$13 - Main.*

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