



Craggy Range Wine Dinner

6pm | Thursday 26th March 2026

CANAPES

Oysters served with cucumber granita (GF) (DF)

Prosciutto and compressed melon with mint and pineapple salsa (GF) (DF)

Wood roasted pear with sweet potato and marinated feta spoon (GF)

Paired with | 2022 Te Muna Sauvignon Blanc, Martinborough

&

2021 Hawkes Bay Rose, Hawke's Bay

ENTREE

LINE CAUGHT FLAME TAIL SNAPPER (GF)

Yuzu cured snapper with pickled daikon, smoked prawn oil and buttermilk dressing

Paired with | 2023 Kidnappers Chardonnay, Hawke's Bay

SECOND COURSE

GRILLED BROWN QUAIL

Quail served with granny smith and celeriac puree, candied walnut, watercress and jus

Paired with | 2021 Te Muna Pinot Noir, Martinborough

MAIN

BEEF WELLINGTON

Grass fed beef tenderloin wrapped in puffed pastry, portobello, mushrooms, potato gratin, caramelized green beans, and foie gras jus

Paired with | Gimblett Gravels Syrah, Hawke's Bay

DESSERT

TRIO OF CHEESE (GF)

Berry's creek Riverine blue, Australia Pyengana traditional clothed cheddar, Australia

Woombye triple cream brie, served with Sharaz lavosh, fruit & quince paste

Paired with | Le Sol, Gimblett Gravels, Hawke's Bay

Important Allergen Statement:

The inclusion or omission of dietary indicators does not guarantee the absence of all allergens. Please consult with waitstaff regarding your dietary requirements.