

PAIRING MENU

125 per person



To Start

CLOUDY BAY PELORUS BRUT

MARLBOROUGH, NEW ZEALAND

A refined méthode traditionnelle sparkling with vibrant citrus, green apple & subtle brioche notes. Crisp, dry & precise, with a creamy finish that lifts the palate & sets the tone for the meal.



First Course

M DE MINUTY

CÔTES DE PROVENCE, FRANCE

Pale, dry & delicately aromatic, offering soft red berry fruit, citrus zest & a whisper of Provençal herbs. Fresh, saline & beautifully balanced – a natural match for Mediterranean flavours.

Second & Third Course

CLOUDY BAY PINOT NOIR

MARLBOROUGH, NEW ZEALAND

An elegant & savoury Pinot Noir with fine tannins & lifted acidity. Notes of red cherry, wild herbs & subtle earth complement umami-driven dishes, finishing long & composed.



To Finish

MOËT & CHANDON IMPÉRIAL *or* GLENMORANGIE NECTAR D'OR
CHAMPAGNE, FRANCE **HIGHLANDS, SCOTLAND**

A classic Champagne blending freshness & richness, with notes of crisp apple, pear & toasted brioche.



Finished in Sauternes casks, rich & indulgent, with honeyed sweetness, vanilla, citrus peel & gentle spice.

BEVERAGES



Wine

Sparkling

Moët & Chandon Impérial Champagne, FR	35 175
Cloudy Bay Pelorus Brut Marlborough, NZ	26 130

White

Cloudy Bay Sauvignon Blanc Marlborough, NZ	25 125
Terrazas Reserva Chardonnay Mendoza, AR	22 110

Rosé

M de Minuty Côtes de Provence, FR	22 110
-----------------------------------	----------

Red

Cloudy Bay Pinot Noir, Marlborough, NZ	25 125
Terrazas Reserva Malbec Mendoza, AR	22 110

Beer & Cider

Panhead Supercharger, American Pale Ale, NZ	12
Panhead Port Road, Pilsner, NZ	12
Stella Artois, Premium Lager, BE	12
Mac's Mid Vicious 2.5%, Session Pale Ale, NZ	12
Mac's Freeride Alcohol-Free, Pale Ale Bottles, NZ	12
Mac's Cloudy Apple, Cider, NZ	12

Soft Drinks

Coca Cola, Coke Zero Sugar	7
Schweppes Lemonade, Schweppes Ginger Ale	7
Voyage Still Water, Voyage Sparkling Water 1000ml	12