



chef's tasting menu

goat's cheese mousse

glazed figs, dried beetroot, prosciutto, balsamic, walnuts

2018 Tohu Sauvignon Blanc, Single Vineyard, Marlborough

cured salmon

nori cream, avocado, cucumber, wasabi sorbet

2017 Tohu Chardonnay, Single Vineyard, Nelson

duck breast

swede and granny smith puree, broccolini, persimmon

2017 Tohu Pinot Noir, Single Vineyard, Marlborough

lamb loin

spiced chickpea, caramelised pumpkin, poached pear

2015 Tohu Syrah, Hawkes Bay

pre dessert

caramel apple

vanilla, buttermilk, caramel, oats, apple sorbet

2015 Tohu "Raiha", noble Riesling, Marlborough

chocolate truffels

\$129.00 per person

wine match \$60.00 per person (100ml pour)

Head Chef: Kayne Coubray