

Number 5

R e s t a u r a n t

chef's tasting menu

canapes

slow roasted carrots

smoked yoghurt, pumpkin seed pesto, sherry caramel
2016 tohu single vineyard sauvignon blanc Marlborough

prawn stuffed baby squid

roasted fennel, winter tomato and chilli dressing
2015 tohu limited release single vineyard viognier Marlborough

duck breast

confit leg wrapped in courgette, parsnip, grapefruit
2015 tohu "Rore" reserve pinot noir Marlborough

lamb loin

Salt baked celeriac, leek, parmesan, black garlic
tohu syrah Hawke's Bay

pre-dessert

chocolate and orange

chocolate cremeux, orange sorbet, cocoa crumble
tohu "Raiha" noble riesling Marlborough

petit fours

\$129.00 per person
wine match \$60.00 per person (100ml pour)
head chef : Kayne Coubray