



seven course menu

**salmon tartare**

smoked fish panna cotta, cucumber, apple, avocado, salmon caviar  
**2016 clearview coastal pinot gris**

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**prawn cutlets**

cabbage, crayfish mayonnaise, lemon puree  
**2016 clearview white caps chardonnay**

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**venison carpaccio**

goat curd, glazed beetroot, pistachio, raspberry  
**2015 te mata elston chardonnay**

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**caramelized pork cheek**

onion puree, kumara, cavolo nero, whey caramel  
**2016 clearview black reef bush rose**

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**duck breast**

turnip textures, cashew puree, mandarin, greens  
**2015 clearview two pinnacles reserve malbec**

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**lamb shortrib**

tomato jam, olive puree, celery mash, peas  
**2016 clearview cape kidnappers syrah**

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**“Cherry bounty”**

Cherry, coconut and chocolate flavours  
**NV clearview sea red**

\$145.00 per person / wine match \$90.00