

# Under the Radar 26th Feb 2025

**Five divine courses, matched with four rare and fine Martinborough wines personally introduced by each wine maker. \$165 pp**

## **Equilibrium Pinot Noir Rose 2022**

Butterfish toastie / avocado / sesame

Tempura oyster mushroom / almond / raspberry

## **Grava Riesling 2023**

Malaysian fried chicken / basil / hot honey

Snapper crudo / heirloom tomatoes / celery / cucumber pickle

Bread / bell pepper tapenade / globe artichoke

## **Groves Chardonnay 2022**

Paua dumplings / ginger beurre blanc / spiced oil

Burrata / grilled peach / miele al tartufo

## **Field Pinot Noir 2022**

High Grounds pork shoulder / miso charred sprouts / cherry caramel

Eggplant parmigiana / smoked parmesan / radicchio

## **Some sweet tastes to finish**

Rocky Road Truffle

Peaches & Cream Macaron

*NB; Unfortunately, we cannot adapt the menu for individual dietary or taste preferences.*