

## Te Mata Wine Dinner Menu

### first course

green pea macaron, cured akaroa salmon

beef bonbon, truffle aioli, parmesan

*Te Mata Estate Cape Crest Sauvignon Blanc*

### second course

#### hokkaido scallops

lobster bisque, pickled red radish, freeze dried mandarin

*Te Mata Estate Elston Chardonnay*

### third course

#### venison tataki

enoki mushroom, seaweed salad, roasted sesame dressing

*Te Mata Coleraine Cabernet Sauvignon/Merlot*

### fourth course

#### te mana lamb rack

burnt eggplant, baklava carrots, olive caramel

*Te Mata Estate Bullnose Syrah*

### fifth course

#### manuka honey & chocolate

honey ganache, salted caramelized chocolate, honeycomb,  
black doris plum

*Te Mata Estate Gamay Noir*