

urban

HILL

Te MATA

ESTATE 1896

Wine Dinner

Welcome

Gougère

brie, chamomile honey

Estate Sauvignon Blanc 2022

To Start

Big Glory Bay Salmon Crudo

pickled shimeji mushroom, sun-dried tomato & preserved lemon marmalade, basil aquafaba foam

Elston Chardonnay 2021

Second

New Zealand Venison Tenderloin

mustard greens, smoked beet chutney, sauce au poivre

Bullnose Syrah 2020

Third

New Zealand Lamb Chop

fire roasted cabbage, sweet potato, miso-pomegranate glaze

Awatea Cabernet 2018

Dessert

Passion Fruit and Kiwi Pavlova

mango, berries

\$160 \$95 Food
\$65 Wine | **March 13th, 2024** | **6pm**

Executive Chef Nick Zocco - Executive Pastry Chef Chris Straughan - Beverage Director Bijan Ghiai
**consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*
20% gratuity will be charged.