***Takurua – Battle of the brothers***

***MENU***

**Amuse**

Māori Fry bread, with “boil-up” farci

Paired with Whenua Awa Pinot Noir 2019

**Vau’iga’s Offering**

Piko piko, sugar snaps, edamame, egg yolk, mushrooms, kumara sourdough

Paired with Whenua Awa Pinot Blanc 2020

**Praise Tu Taua Inga!**

Fresh Puaka and wild mushroom cromesquis, kumara, miso, wild watercress, burnt baby onion salad, verjuice

Paired with Whenua Awa Sauvignon Blanc 2018

**The Battle of Tu and Auparu**

Eel, scallop, horopito, coconut, chilli, mussel jus

Paired with Whenua Matua Albarino 2018

**Sleeping Ruamoko**

Chocolate, Koko Samoa, raspberry , coconut

Paired with Whenua Awa Riesling 2018

Premium Tables served meals with matching wine
Standard Tables served house wine with meals