

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