

Whisky Feast Menu

ON ARRIVAL

The Botanist Gin & Tonic

COURSE ONE

Shared starters served to the table

Grizzly Baked Goods Milk Loaf

Te Kouma Bay Oysters Kilpatrick

Tora Collective Pāua Dumplings

Crayfish & vanilla bisque

Smoked Beef Cheek Croquettes

Cauliflower purée, aged Parmesan & beef jus

Bruichladdich The Classic Laddie & Bere Barley

COURSE TWO

Feast main served sharing style

Slow-Roasted Black Origin Wagyu Ribeye

Whisky jus

Coastal Spring Lamb Rump

Mint & herb gremolata

Poached Longline-Caught Hāpuku

Burnt lemon & caper crumb

SERVED WITH

Creamy Agria mash, truffle butter & chives

Honey-roasted carrots & toasted pecans

Chargrilled broccolini, kasundi & puffed grains

Cos salad, pickled pear, feta & ranch dressing

Bruichladdich Micro Provence & Port Charlotte SYC01

COURSE THREE

Selection of New Zealand Artisan Cheeses

Rooftop honeycomb, quince paste, candied walnuts, fruit loaf, lavosh & crackers

Bruichladdich Black Art

Bruichladdich whiskies will be presented side by side throughout the feast.

