



SAMPLE MENU

FIVE COURSES OF DIVINE GOODNESS & THE FINEST WINE

ON ARRIVAL - BUBBLES

DIVINE ARANCINI OF PEA & PARMESAN

COURSE 1 - ACCOMPANIED WITH 2015 PINOT GRIS

*DIVINE BALSAMIC SPICED GRILLED PEAR, PROSCIUTTO, ROCKET, ST AGUR BLUE,
HAZELNUT CRISP BREAD

COURSE 2 – ACCOMPANIED WITH 2016 SAUVIGNON BLANC

*DIVINE ROSEMARY SMOKED SALMON W/ SALAD OF FENNEL, ORANGE &
WATER CRESS

COURSE 3 – ACCOMPANIED WITH 2014 PINOT NOIR

*DIVINE CHILLI PEPPERED BEEF FILLET, ROASTED GARLIC & TRUFFLE PARIS MASH,
GRILLED ASPARAGUS, SPICED PINOT SYRUP

COURSE 4 – ACCOMPANIED WITH 2016 ROSE

*DIVINE BAKED VANILLA BEAN CHEESECAKE W/ SALTED BUTTERED CARAMEL &
MACADAMIA TOFFEE W/ SPICED MASCARPONE WHIP

COURSE 5 – ACCOMPANIED WITH 2016 GEWURZTRAMINER

*DIVINE CHEESE BOARD

CHAOURCE – TRIPLE CREAM FRENCH BRIE, ST AGUR BLUE

DIVINE STICKY FIG REDUCTION, BUTTERY BRIOCHE CROUTES, ROASTED GRAPES

PRICE ON ENQUIRY



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