

General menu

To Start

Prawn-Apple-Kohlrabi Salad in Avocado Roulade
with Charred Tahini, Balsamic Reduction,
Tempura Fennel Frond

Textures of Corn with Smoked Fig-Riesling
Jam and Corn Dukkah

Main Course

Provenance® Lamb Rack with Pomegranate Jus,
Broccoli Purée, Wild Rice Pilaf, Grilled Zucchini
Ribbons with Mint Oil, Braised Cabbage

Dessert

Tart of Waitaki Apricots and Cherries with Tahini Frangipane,
Lodge-Churned Apricot Kernel Ice Cream

Coffee & Tea

Served in the Drawing Room