Mystery Box
Apprentice Degustation Dinner

“Degustation” from the Latin word “degustare” meaning to taste. The sampling of an array of small dishes served one after the other, showcasing various ingredients and techniques.

$33.00
(7 courses including coffee or tea)

$44.00
(with matching wines)

MENU

Canapé
Hot smoked salmon, crème fraiche and buckwheat blinis
2011 Northern Estates Chardonnay (60ml)

Cold Appetiser
Crisp prosciutto, compressed melon and mint dressing
2010 Northern Estates Northern White (60ml)

Hot Appetiser
Three cheese ravioli, tomato broth
2013 Northern Estates Riesling (60ml)

Salad
Grilled pear, shaved fennel, balsamic glaze and toasted walnuts
2013 Northern Estates Sauvignon Blanc (60ml)

Small Main
Mushroom filled chicken roulade, couscous salad and porcini jus
2010 Northern Estates Pinot Noir (60ml)

Dessert
Dark chocolate mousse, chocolate croquant and raspberry jelly
Buller Old Muscat (30ml)

Petit Fours
Traditional Sicilian crostoli
Coffee or Tea

Please note that all our menu items may contain traces of nuts. Please advise the TEACHER on duty of any allergies. Thank you.