

NEW ZEALAND

WINE DINNER

at Pairings Bistro

March 26th at 6 pm

Pork & Dumpling Stew

pancetta, pork belly,

seasonal root vegetables, mini dumplings

Two Paddocks Dry Riesling

Kale & Avocado Salad

walnuts, fennel, apple cider vinaigrette

Allan Scott Sauvignon Blanc

Green Lipped Mussels

garlic, shallots, cream, chili,

parmesan, steamed

Esk Valley Sauvignon Blanc

Meat Pie

ground ribeye & filet, pork belly, spinach, potato,

onion marmalade, puff pastry, fried egg

Two Paddock Pinot Noir

Lamingtons

chocolate coffee sponge, cherry syrup, toasted

coconut, caramel cream

Ngakirikiri Cabernet Sauvignon

\$125 per person

