



Nevis Bluff Winemakers Dinner

Wednesday 9 August
Four courses, five wine matches, \$150 pp

ON ARRIVAL

2022 Nevis Bluff Rosé

TO BEGIN

Crudo

New Zealand bluefin tuna, yuzu sake gel, pickled grapes, wild rice, coriander,
lot 8 citrus oil

2016 Nevis Bluff Pinot Blanc

SECOND

Hokkaido scallops

spanner crab tortelloni, Jerusalem artichoke, roasted lemon, soft herbs & fennel

2018 Nevis Bluff Pinot Gris

THIRD

Karamea wild venison striploin

roasted brussel sprouts, 24 hour potato galette, parsnip purée, preserved
cherry jus

2019 Nevis Bluff Pinot Noir

TO FINISH

Mt Eliza Blue Monkey

ginger & molasses pudding, quince gel, winter pears

2015 Nevis Bluff Pinot Gris