



The Cellar Door

**New Zealand Wine Dinner Thursday, April 30<sup>th</sup> 2009 7.30pm - \$84++**

*Welcome Glass of Lindauer Brut NV*

*Additional glass @ \$10++*

---

NZ King Salmon Tasting with Pure Wasabi and a Petit Salad

(Salmon Tataki, Salmon Rilette and Smoked Salmon)

*With pairing of Palliser Estate Sauvignon Blanc 2007*

*Additional glass @ \$11++*



NZ Braised Lamb Shank, with Carrot, Celery and Mushrooms, Smashed Potatoes and Lamb Jus

*With pairing of Wither Hills Pinot Noir 2007*

*Additional glass @ \$15++*

or

Dill Marinated NZ Rainbow Trout with Lemon Butter sauce,

Fine Beans and sautéed Baby Potatoes

*With pairing of Bilancia Pinot Grigio 2006*

*Additional glass @ \$13++*



Aorangi Brie, fig, pistachio, ginger wafers and dried fruit

*With pairing of Palliser Estate Noble Chardonnay 2005*

*Additional glass @ \$7++*

or

Pavlova with Freshly Whipped Cream and a Kiwi Fruit Drizzle

*With pairing of Palliser Estate Noble Chardonnay 2005*

*Additional glass @ \$7++*

