



VISA WELLINGTON ON A PLATE
2018

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DINE WELLINGTON
3 COURSES

\$65

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Entree

Creamy Turmeric Cauliflower Soup With Roasted Cauliflower Florets & Panko Crumbs

Dine Wellington Festival Dish

Belmont Hill Lamb Rump & Confit Neck On Braised Lentils With
Berber Yoghurt, Paprika Hummus & Jus

*Vote online at visawoap.com for our Festival Dish to win the
Dine Wellington competition for 2018.*

Dessert

Entremet With Sherry Mousse, Cinnamon Streusel, Dried Fruit,
Pine Nuts & Mānuka Honey Ice Cream

BEVERAGES

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Martinborough, NZ, Escarpment Pinot Blanc, 2016
\$14

Martinborough, NZ, Luna Estate, "Blue Rock", Syrah 2016
\$20

Martinborough, NZ, The Elder, "Late Harvest", Pinot Gris 2016
\$9

Non-Alcoholic Housemade Iced Tea
\$9