

P Ō NI

OMAKASE

\$85 | minimum 2 people
\$40 | local wine pairing

BEEF TARTARE TOSTADA, sambal aioli, aged comte
SWEETCORN CROQUETTE, smoked chilli ketchup

2018 Rock Ferry "Orchard Vineyard" Pinot Blanc | Marlborough

CLOUDY BAY CLAMS, fried garlic crouton, sambal, chilli, basil
EGGPLANT, sichuan chilli caramel, cashew nut butter

2022 October 30 Chardonnay | Matakana

SPECKLE BEEF GRASS-FED SCOTCH, horseradish gremolata, yakiniku sauce, egg yolk
GRILLED BABY COS LETTUCE, white sesame dressing, seaweed crumble

2022 Two Paddocks "Picnic" Pinot Noir | Central Otago

CATALANA, pedro ximenez, montenegro, coconut cream, burnt sugar, egg white



