



TE MOTU

Winter 2017

Taste of Te Motu Tasting Menu

\$39pp

For groups of 2 or more

Available 7 days in the Cellar Door

Includes a tasting of 3 wines or a glass of Dunleavy Riesling or
Dunleavy Cab Merlot 2014

Tasting plates to share

Served with Franco's potato sourdough & Matiatia Grove olive oil

Mixed marinated olives

Panelle - goats curd, olives, parsley, lemon, parmesan

Cured Ora king salmon - kombu vegetable pickle, shiso, ginger mayonnaise

Cheese plate - Mahoe Farm blue, Mahoe Farm VO edam, honey

walnuts, oat biscuits, fig, apple

With trimmings

Please note we do adjust our menus for seasonality on a regular basis
