



PARITUA



SEA SHEPHERD

Blini, chive cream cheese, smoked carrot lox, balsamic pearls, dill garnish

- Paritua Stone Paddock Rosé

Dry style with plum, blossom, raspberry sorbet, ripe strawberry finishing with crisp acidity

Labneh balls in lemon mānuka oil, charred zucchini ribbons, watercress & mint salad, warm flat bread

- Paritua 'Stone Paddock' Pinot Gris

Vibrant & fresh with ripe pear, quince, jasmine and apple strudel spice

Paritua chardonnay battered banana blossom 'fish', smoked mozzarella pea fritters, pickled kawakawa, dill mayo

- Paritua Willow Chardonnay

Ripe stone fruit & citrus combine with oak spices and a creamy mouthfeel, finishing with refreshing acidity

Kelp & smoked salt cracker, chive & onion cheddar, Camembert, Gruyère, Paritua Scarlet Red blend-soaked raisin chutney, micro greens

- Paritua RED blend – Merlot/CS/CF

Ripe stone fruit & citrus combine with oak spices and a creamy mouthfeel, finishing with refreshing acidity

Ricotta dumpling with Whittaker's chocolate cherry sauce, vanilla mascarpone, amaretti crumb

Fully plant based, GF on request

THE
BOTANIST
LYALL BAY