



Farina

with

Villa Maria

ENTRÉE

Rosetta di prosciutto e melone

Prosciutto di Parma, cantaloupe melon, fresh NZ figs, mint, parmesan fondue [gf]

Villa Maria Reserve Methode Traditionnelle NV, Marlborough

Delicate apple and stone fruits with subtle notes of brioche leading to a creamy-rich palate and a long crisp finish

ANTIPASTO

Crudo

Raw market fish of the day, orange, chilli, shallots, caper dressing [gf][df]

Villa Maria Single Vineyard Braided Gravels Albariño 2022, Hawke's Bay

Pure varietal characteristics of peach and lime, with subtle mineral complexities and a long, dry finish

PRIMO

Risotto Scampi e Tartufo

Carnaroli risotto, NZ scampi, South Island fresh black summer truffle [gf]

Villa Maria Reserve Hawkes Bay Chardonnay 2021

Fragrant citrus, complex flint and nut aromas combine with a distinctive core of mineral, lemon and mealy characters to form a seamless palate

SECONDO

Braciola d'Anatra Imporchettata

Duck breast roll wrapped in prosciutto, salami, ricotta & pecorino, sultana & pinenut stuffing with celeriac purée and seasonal baby vegetables medley

Villa Maria Reserve Gimblett Gravels Syrah 2021, Hawke's Bay

Deep, almost inky purple hues lead to a dense and perfumed nose of pepper, black liquorice and graphite, alongside fragrant notes of violets and cocoa

DOLCE

Pannacotta

White chocolate pannacotta, Riesling marinated stone fruit and berries salad [gf]

Villa Maria Reserve Noble Riesling, Marlborough

Stunningly perfumed, weighty and oily, with intense, very sweet honey/citrus flavours, and a lush, long finish

dish

FARINA


VILLA MARIA
NEW ZEALAND

RIEDEL
THE WINE GLASS COMPANY
GRAPE VARIETAL SPECIFIC