TASTE OF THE WOOLSHED

Join us for five courses, drawn from the dishes closest to the Chef's heart

A contemporary expression to New Zealand cuisine this menu captures the essence of the Woolshed.

Each course may be paired with a select Ayrburn Wine for a real taste of Aotearoa for those wishing to journey through the full degustation experience

MENU $150 per person

MATCHING WINES $95 per person

(Minimum 2 Guests)

THE WOOLSHED

To Start
Freshly Baked Brioche, Brown Butter

Amuse-Bouche
Chicken Liver Parfait, Spiced Plum, Apple Gel, Pickled Red Onion, Croissant Waffles

NV Ayrburn Méthode Traditionelle, Marlborough, NZL 125ml

First Entrée
Scallops, Chorizo, Kumara Croquette, Parsnip Pomegranate Puree, Kumara Chip

2024 Ayrburn Bessie's Blanc de Noir, Gibbston, Central Otago, NZL, 75ml

Second Entrée
Grana Padano Gnocchi, Roasted Mushroom Medley, Ricotta Curds, Truffle

2025 Ayrburn Chardonnay, Pisa/Bendigo, Central Otago, NZL, 75ml

Main
Petite Eye Fillet, Roasted Baby Carrots, Salsa Verde

2023 Ayrburn 'Napoleon' Pinot Noir, Bannockburn, Central Otago, NZL, 150ml

Dessert
Apple Crumble Profiterole, Caramelised Apple, Cheesecake Cream, Apple Sorbet, Crème Anglaise

2025 Ayrburn 'Late Harvest' Riesling, Marlborough, NZL, 75ml

Please note: This menu can only accommodate Coeliac and Nut Free dietary requirements.
For other allergies, please request our à la carte menu.

To preserve the integrity of the dining experience, we are unable to offer substitutions or swaps for items on the degustation menu.