

Dine Wellington Menu

Dinner - \$45

Two courses plus a regional beverage

Festival Dish

Waikanae Papaka crab bisque with Awatoru smoked eel dumplings, potato pearls and prawn toast

OR

Wairarapa lamb's head with smoked chilli mayonnaise, fried chicken, watermelon and cashews

Dessert

Whittaker's Chocolate Trio: White, milk and dark chocolate, hot, cold and frozen, with Olivo olive oil, peanuts and caramel

Beverage

Pencarrow Sauvignon Blanc 2015 or Pinot Noir 2014
ParrotDog BitterBitch or DeadCanary
Housemade Soda

Cocktail Wellington

Captain's Full Moon Tea - \$20

Smoke & Oakum's Gunpowder Rum with tea, cranberry juice and lime twist. Refreshing to the eye and tongue.

Accompanied by duck liver 'cheesecake'.

Mocktail version available.



Dine Wellington Menu

Lunch - \$35

Festival dish plus a regional beverage

Add dessert for \$10

Festival Dish

Waikanae Papaka crab bisque with Awatoru smoked eel
dumplings, potato pearls and prawn toast

OR

Wairarapa lamb's head with smoked chilli mayonnaise,
fried chicken, watermelon and cashews

Dessert

Whittaker's Chocolate Trio: White, milk and dark chocolate, hot,
cold and frozen, with Olivo olive oil, peanuts and caramel

Beverage

Pencarrow Sauvignon Blanc 2015 or Pinot Noir 2014

ParrotDog BitterBitch or DeadCanary

Housemade Soda

Burger Wellington

Longbush 'SPAM' Burger - \$22

Fried Longbush 'SPAM' burger with crumbed brain, home-made
apple and pineapple relish and chilli butter potato peels

Cocktail Wellington

Captain's Full Moon Tea - \$20

Smoke & Oakum's Gunpowder Rum with tea, cranberry juice
and lime twist. Refreshing to the eye and tongue.

Accompanied by duck liver 'cheesecake'.

Mocktail version available.

