

# MENU

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## ENTRÉE

Waireka honey smoked King salmon, onion fennel salsa verde dressed sorghum, sea-grape tartare whip & Matcha tea brioche GF, N

## MAIN

12 hour braised and pressed Wairarapa lamb shoulder, purple Maori potato laxpudding, earth vegetable crisps, with a wood ear mushroom reduction GF, N

Served with EVO dressed broccolini and roasted root to stem young carrots GF, VG, N

## DESSERT

*Tasting plate, served to each guest*

Wellington chocolate factory baked ganache, spiced seeded granola & olivo infused orange oil V, GF

Kapiti three cheese terrine, Swedish crisp, medjool date, guava paste & endive V, GF

Penray berry trifle, Yuzusu cream zabaglione with salted caramel popcorn V, GF

V - vegetarian | GF - gluten free | N - nut free | VG - vegan

*Please note, this menu is subject to change.*

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# ALTERNATIVE MENU

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## ENTRÉE

Wakame Yuzu crusted tofu, onion fennel salsa  
verde dressed sorghum, miso coconut cream whip,  
Matcha tea bun GF, VG, N

## MAIN

Berberé spiced root to stem vegetables, kumara pakoda,  
Anglesey sea salt dusted tapioca crisp, saffron custard  
GF, VG, N

Served with EVO dressed broccolini and scorched  
heirloom tomato GF, VG, N

## DESSERT

*Tasting plate, served to each guest*

Wellington chocolate factory baked ganache, spiced seeded  
granola, olivo infused orange oil GF, VG, N

Vegan paprika cheese, Swedish crisp, medjool date,  
guava paste, endive GF, VG, N

Penray berry trifle, brown sugar vegan meringue,  
Yuzu cream whip GF, VG, N

V - vegetarian | GF - gluten free | N - nut free | VG - vegan

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