

Waiheke Island

# SUMMER WINE & DINE

*Premium Dinner*

**TE MOTU**

**Fullers 360**  
EXPERIENCES & CRUISES

Served with  
**1x glass**  
of Dunleavy  
'The Shed' Rosé

## *Entrée*

Pakaraka homemade Olives

Number 29 Waiheke Olives

Te Matuku Oyster, Garlic pickle, 'The Shed' Rosé granita

House cured meats

Bread, Waiheke extra virgin Olive oil

## *Main course*

Butcher's skewers, Salsa Verde

Dry aged Fish, Fennel, Namjim, Mussels

Yotam's salad, preserved Lemon

## *Dessert*

Chocolate, soft Hazelnut nougat, salted Caramel, Buffalo Curd