

Waiheke Island

SUMMER WINE & DINE

Dinner



Fullers 360
EXPERIENCES & CRUISES

Served with
1x glass
of Wild Estate
Sauvignon Blanc,
Pinot Gris
or Rosé

Entrée

Please select one of the following:

Flashfried squid

Lemon pepper salt, yuzu mayonnaise

South Island salmon pate

Cornichons / horseradish creme / seeded lavosh

Main course

Please select one of the following:

Hawkes Bay lamb

Aromatic spiced pulled lamb shoulder, garlic & rosemary,
manuka honey & pumpkin hummus, minted verde, oven fired bread

Bangal pumpkin cake (ve)

Indian spiced pumpkin & quinoa, minted tofu, onion bhaji,
mango chutney, winter leaves, chilli chickpeas