



Ōra King Collaboration Dinner – 6.30pm

Chetan Pangam x Norka Mella Munoz Indian flavours meet Chilean
Trinity Hill Wines - \$139 per person including cocktail & wine pairing

Snacks/ Aperitif

pamu deer milk cocktail / cured ora king salmon /
ora king salmon tartare | miso | orange /
beef empanada / tempura oyster mushrooms

To Start

deer milk buns

black garlic butter | lot8evo

Course 1

salmon chaat poori

beetroot yoghurt | date tamarind | caviar | chickpea noodles
wine match - trinity hill lost garden rose 2019

Course 2

hot smoked ora king salmon

spinach | water cress broth | parsnip salad
wine match – trinity hill gimblett gravels tempranillo 2019
sorbet – yuzu sorbet

Course 3

ora king salmon | moilee coconut sauce | potato scales
wine match – trinity hill gimblett gravels chardonnay 2018

Course 4

duo of lamb

rump | sweet breads | chimichurri | pebre
wine match – trinity hill gimblett gravel syrah 2019

Course 5

cassata ice-cream bombe

wine match trinity hill vintage port touriga francesa

To Finish

masala chai truffles