



**Martin Bosley
Brian Bicknell - Mahi Winery
Food and Wine Weekend**

21st – 23rd October 2016

Pass

Oyster, Sauerkraut, Seaweed Powder

Venison Tartare, Smoked Eggplant, Tofu, Edamame, Roasted
Sesame Seed Dressing

2016 Mahi Pinot Noir Rosé

Earth and Sea

Buttermilk + Honey Bread, Churned Butter

Asparagus cooked over charcoal, Herb Labne, Hazelnuts,
Pomegranate, Salmon Roe, Toasted Sourdough

2016 Mahi Marlborough Pinot Gris

Sea Urchin Chawan Mushi, Kimchi

2008 Mahi Alias Sauvignon Blanc

Crispy Whitebait, Roasted Octopus, New Harvest Potatoes,
XO Butter Sauce

2014 Mahi Marlborough Chardonnay

Free-range Chicken Breast, Toasted Grains, Gnocchi, Charred
Onions, Peas + Cranberries, Katsuobushi Jus

2013 Mahi Alchemy Chardonnay

Venison Loin Cooked on the Bone, Prunes, Beetroot + Spinach

2013 Mahi Byrne Vineyard Pinot Noir

Rum Baba, Lemon Curd, Berries

2014 Mahi Twin Valleys Gewurztraminer