

Taste of Murihiku

by Tom Hishon

Seeded Sourdough Bun / whipped kelp butter

Fiordland Wapiti Bone Broth / wakame - tomato

Pāua / black garlic - cucumber

Tītī Croquette / horopito - orange

Mt Cook Alpine Caviar / potato rosti - sour cream

Fiordland Wapiti Tartare / potato crisps

Smoked Eel / beetroot - horseradish

“Flat White”

Wine pairing 65 per person

Milford Sound
Business Class

dietary

Taste of Murihiku

by Tom Hishon

Seeded Sourdough

dunford grove olive oil - agri dolce

Miso / tomato - bay leaf oil

Oyster Mushroom Arancini / horopito - orange

Cucumber / shiitake - black garlic - sesame

Potato Rosti / pea - mint

Silken Tofu / apple - celery - olive

Beetroot Tartare / potato crisps

“Flat White”

Wine pairing 65 per person

Milford Sound
Business Class

kids' menu

Blue Cod Fish & Chips

Double Chocolate Brownie / coconut ice cream

Fresh Seasonal Fruit

Milford Sound
Business Class

wine pairing

Curated pours to echo each course.
65.00 per person

Greywacke Sauvignon Blanc / Marlborough, 2024

Valli Pinot Gris / Gibbston, 2023

Mount Edward Gamay / Central Otago, 2024

Rippon Pinot Noir / Wānaka, 2022

Milford Sound
Business Class