

NAUTILUS ESTATE WINE DINNER

CHEF SIMON BELL AND CLIVE JONES

Amuse Bouche

Squid Noodle Salad

Pickled Celery, Squid Ink Emulsion, Buttermilk Dressing, Spring Onion Oil
D, G, SE

2024 Nautilus Sauvignon Blanc

2016 Nautilus Sauvignon Blanc

First Course

Butter Poached Boston Lobster Tail

Finger Lime, Verbena Lemon Beurre Blanc
A, D, SH

2020 Nautilus Chardonnay

Second Course

Kinross Station Lamb

Savoy Cabbage, Carrot and Cardamom Puree, Pedro Ximenez Jus
A, D

2020, Nautilus Southern Valleys Pinot Noir

Main Course

Sanchoku Organic Grass fed Tenderloin

Salt Baked Beetroot, Mushroom Crisps, Red Wine Jus
A, D, P

2020 Nautilus Clay Hills Vineyard Pinot Noir

Dessert

Chitose Garden

Cameron Highlands Strawberries, Lemon Sorbet, Pistachio Sponge, Freeze Dried
D, E, G, T, V