

Karaka Cuisine has created a seafood inspired menu to link with the ‘sea’ theme at Sauvignon 2019’s opening evening at Paripuma Gardens in the Awatere Valley.

We’ll have the opportunity to indulge our taste buds in Marlborough salmon, clams and fish while experiencing the untouched beauty of New Zealand’s Pacific Coast.

**Hear Me Raw Station (GF/DF)**

Ōra King Salmon Rice Bowl

Sushi Style Rice, Salmon Sashimi, Wakame Seaweed, Salmon Roe, Japanese Shoyu, Micro Herbs and Wasabi.
Vegetarian option available

Cloudy Bay Clams
In the shell with Gazpacho Salad / Ponzu Sauce

White Fish Ceviche
With Ginger, Chilli and Coriander

**‘Fryer Tucker’ Station (Classic Kiwiana)**

Fresh Seasonal Beer Battered Fish Fillets

Cloudy Bay Clams ‘Pop Corn’

Fries (GF)
Loaded Vegetarian Fries and Vegan Fries options available

Served with Lemon Sea Salt and Classic Tartare

**Soup ‘n’ Salad Station**

Karaka Cuisine ‘Seafood Chowder’ (GF)
With Black Garlic Toast Soldier

Chilled Avocado and Pumpkin Seed Soup
(GF/DF/vegetarian/vegan)

Ōra King Salmon Tabbouleh Salad

Zany Zeus Halloumi Salad
With Roasted Red Pepper, Rosemary and Black Olive

Grilled Courgette, Balsamic Red Onion and Lemon Salad (GF/DF/vegetarian/vegan)

Served with Selection of Breads

**Smoke and Fire Station**

Pulled Beef Sliders
With Aioli and Salsa Verde. GF option available

Chicken and Vegetarian/Vegan Dumplings
With Asian Dipping Sauce

Wood Roasted Ōra King Salmon (GF/DF)
With Beetroot Relish and Horseradish Cream

Seafood Paella (GF)
Including Mussels from the Marlborough Sounds and Cloudy Bay Clams

**Cheese, Charcuterie and Chocolate Station**

Soft White, Hard, Blue and Cranky Goat Cheeses

Tapenade, Chicken Liver Pâté, Hummus, Dukkah and Marlborough Olive Oil
With Selection of Relishes, Pickles and Breads

Double Chocolate and Brandy Truffles