

## TASTES OF WELLINGTON SHARED TASTING PLATE

### LOT EIGHT Spiced Olives

Manuka salt cured lamb shortloin with beetroot, walnut and white balsamic salsa

Grilled Marlborough scallops, celeriac purée and pancetta crumbs **INCLUDING: LOT EIGHT EXTRA VIRGIN OLIVE OIL**

Fried goat's cheese balls with Manuka honey and Kiwi chutney

Maple syrup smoked Regal King Salmon with horseradish creme fraiche and tiny capers (Gluten Free)

Pig's cheek 'schnitzel' with Roast Lemon Chutney, cornichons and Cress **INCLUDING: LAVENDER'S GREEN ROAST LEMON CHUTNEY**

# WLG

WELLINGTON, NEW ZEALAND

15-27 NOVEMBER 2011

WellingtonNZ.com

## MAINS

Here's a selection of mains designed by our five talented WLG chefs in residence

Beetroot gnocchi with green asparagus, parmesan cream and truffle pecorino (vegetarian)

**INCLUDING: LOT EIGHT EXTRA VIRGIN OLIVE OIL**

Cook Strait groper on lemon potato purée with baby herb salad and crispy fried white bait with preserved lemons **INCLUDING: LAVENDER'S GREEN PRESERVED LEMONS**

Braised lamb shoulder timbale with dukkah-crusted lamb rack and wilted mixed greens with a thyme and garlic braising liquor

**INCLUDING: TELEGRAPH HILL OLIVE DUKKAH**

Horopito-seasoned beef with slow-roasted tomato, potato fondant and green beans

Slow-cooked venison in Tunisian brik pasty with veal sweetbreads, broad beans, peas and pancetta

< BY SHAUN CLOUSTON,  
HEAD CHEF LOGAN BROWN  
RESTAURANT, WELLINGTON

< BY TOM HUTCHISON,  
HEAD CHEF AND OWNER  
CAPITOL RESTAURANT,  
WELLINGTON

< BY TERRY LOWE,  
HEAD CHEF BLACK BARN  
BISTRO, HAWKE'S BAY

< BY REX MORGAN,  
HEAD CHEF AND PARTNER  
BOULCOTT STREET BISTRO,  
WELLINGTON

< BY JACOB BROWN,  
HEAD CHEF AND OWNER  
THE LARDER, WELLINGTON

## DESSERT

Licoricello panna cotta with vodka lime parfait and pistachio wafer

**INCLUDING: 42BELOW VODKA**

Whittaker's Dark Chocolate pavé with fresh raspberries, Manuka honey cream and damson plum coulis

**INCLUDING: DAMSON COLLECTION DAMSON COULIS**

## TO FOLLOW

Mojo Coffee  
Whittaker's Chocolate Square

### WHO IS COOKING FOR YOU AT WLG TONIGHT? (LEFT TO RIGHT)

Chef TERRY LOWE from Black Barn Bistro > 24-27 November

Chef SHAUN CLOUSTON from Logan Brown Restaurant > 15 & 16 November

Chef JACOB BROWN from The Larder > 20-22 November

Chef REX MORGAN from Boulcott Street Bistro > 23 & 24 November

Chef TOM HUTCHISON from Capitol Restaurant > 17-19 November

