



Juno
EXTRA FINE NATURAL DISTILLED
GIN

DINNER SET MENU

6 Dec 2023, Wednesday

\$98++ per pax

Paramanawa (Snacks)

Sourdough

Kombu butter with wild berries

Ika Mata

Raw fish salad marinated in citrus with tropical fruits,
then finished with Juno Gin infused coconut cream

Kumara

Native New Zealand Sweet Potato with manuka labneh
and pomegranate

Tini (Gin - Palate Cleanser)

Juno Gin Granita

Cucumber & mint gel

Kaitimata (Entrée)

Pāua Risotto

Kelp, dashi, mascarpone and abalone

Kai Matua (Mains)

New Zealand Lamb Cutlets

Black garlic, saffron yogurt, mashed potatoes, broccolini
and au jus

or

New Zealand Salmon

Dukka, confit potatoes, gin cream sauce, avruga caviar
and herbs

Purini (Dessert)

Peach Melba

Shortcrust, gin caramelised peaches, spiced glazed pecan
nuts with hokey pokey ice cream

	By the Glass	By the Bottle
Juno Monica Gin	\$12	\$145
Vesta Coffee Vodka	\$12	\$145
Juno Extra Fine Gin	\$12	\$170

Prices are subject to prevailing government taxes & a 10% service charge for dine-in only.

DINNER SET MENU

(Vegetarian-Friendly)

6 Dec 2023, Wednesday

\$98++ per pax

Paramanawa (Snacks)

Sourdough

Kombu butter with wild berries

Macerated Gin Tomatoes

Balsamico and heirloom tomatoes

Kumara

Native New Zealand Sweet Potato with manuka labneh and pomegranate

Tini (Gin - Palate Cleanser)

Juno Gin Granita

Cucumber & mint gel

Kaitimata (Entrée)

Mushroom Risotto (V)

Grana padano and basil

Kai Matua (Mains)

Charred Cauliflower Steak

Dukka, hummus, cranberries and gin infused chimichurri

Purini (Dessert)

Peach Melba

Shortcrust, gin caramelised peaches, spiced glazed pecan nuts with hokey pokey ice cream

	By the Glass	By the Bottle
Juno Monica Gin	\$12	\$145
Vesta Coffee Vodka	\$12	\$145
Juno Extra Fine Gin	\$12	\$170