

NIVE

Harvest

MENU

Match your dinner with our paired wines - \$55.00 per person

Chicken Terrine (GF, NF, H)

Pickled carrot | cauliflower cream | green elk | spicy orange glaze

2024 Margan Semillon

Prawn Curry (GF, NF)

Prawn potato spun | compressed watermelon | scallion | baby herbs

2023 Margan Albarino

Pork Belly (GF, NF)

Miso pork belly | farmhouse vegetables | pumpkin puree | Asian au jus

2019 Debeaurepaire Reserve Chardonnay

Wagu Eye Fillet (GF, NF, DF)

Coffee rub wagyu eye fillet MB5+ | carrot swirl | green beans | truss tomato | pine nut jus

2019 Hickinbotham Cabernet Sauvignon

Christmas Nuts & Baubles

Strawberry mousse | oreo soil | crystalised hazelnuts | milk chocolate ball matcha sponge |

duo chocolate ganache

2022 Noble one

*Should you have a food allergy or any special dietary needs, please notify one of our friendly staff

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VEGETARIAN MENU

Match your dinner with our paired wines - \$55.00 per person

Cabbage Sauerkraut (GF, NF)

Pumpkin puree | cabbage sauerkraut | red radish | zucchini bacon | shave carrot | coco butter sauce | sorrel leaves

2023 Yangarra Grenache Rose

Cauliflower (GF, NF)

Cauliflower panna cotta | caviar | brioche | viola

2023 Oliver Taranga Fiano

Mushroom Dumpling (GF, NF)

Tofu and shitake mushroom dumpling | chilli flakes | napolitana sauce | parmesan cheese | basil | green elk

2019 Debeaurepaire Jeanette Reserve Chardonnay

Vegetable Terrine (GF, NF)

Vegetable terrine | caramelised onion | feta cheese | herb oil | raspberry vinaigrette

2022 Nanny Goat Pinot noir

Christmas Nuts & Baubles

Strawberry mousse | oreo soil | crystalised hazelnuts | milk chocolate ball matcha sponge |

duo chocolate ganache

2022 Noble one

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