

## COENE'S Provisions

Entree: Coene's seafood tasting platter (served at approximately 12:45pm)

- Coene's prawn bucket, curry mayo, cocktail sauce
- Crispy tuna bites, sweet chilli, avocado, chipotle cream
  - Snapper ceviche, lime, corn chips

## Main: Duo of beef with sides

- Seasoned flank steak, cooked medium rare, chimichurri
  - Braised beef cheeks, pickled radish
    - Hand cut chips, aioli
- Honey roasted carrots, toasted almonds, orange, coriander
- Toasted kale and almond salad, cranberries, parmesan, lemon

## Dessert:

- Coconut panna cotta, kiwi fruit compote
- Gooey chocolate bread pudding, chocolate sauce

## Coffee to follow

## Neudorf Moutere Pinot Gris 2014 Nelson

Single vineyard, wild yeast ferment. Plump, powerful and superbly confident wine. Rich complex and spicy. On first tasting this wine I immediately thought it would be delicious with pork belly poached with star anise and stock, then grilled to crunchy perfection. It was. A surge of ripe fruit (baked pears) flows across to the palate with positive phenolic interest to temper the opulence. A rich, exciting wine which commands attention but is never blowsy. As with its darker skinned cousin Pinot Noir, to give of its best Pinot Gris needs to be cropped at low rates, and preferably in a cool climate. Only then will it reveal its unique characters – a surprisingly tactile mouthfeel (glycerol like) and some intriguing flavours, ranging through the pear, nashi, quince spectrum, with a balance of phenolics rather than assertive acidity. At Neudorf they craft two wines to reflect our different growing sites. The clay gravel Moutere Hill soils enhance the textural characters and quince flavours of Neudorf Moutere Pinot Gris, whereas the alluvial Brightwater soils of Neudorf Maggie's Block lean more to the pear spectrum. Both are excellent wines to sit alongside the Asian inspired foods that are now so much part of our way of life.

## Clearview Reserve Chardonnay 2014 Hawkes Bay

The Clearview classic, our iconic powerhouse chardonnay! Big, bold and luscious with loads of stone fruit characters and a delicious creamy caramel nose. Well integrated oak with a balanced yet complex palate. Drink now for a fruit driven style or cellar until 2020.

Ash Ridge Winery Merlot 2013 Hawkes Bay Ash Ridge has won the Hawkes Bay Bayleys A&P Winery of the Year 2014. Full, even, purple-hued black-red colour, youthful in appearance. This has a moderately deep nose of bright and sweetly ripe, primary aromas of black and red plums, intermixed with redcurrants and minty elements, lifted by spicy, cedary oak. Medium-bodied, sweet dark red plum and curranty fruit flavours are melded with layers of spicy oak. The mouthfeel is fresh and elegant with youthful acid energy and fine-grained tannin extraction that lends drive and line, leading to a long, soft-textured, plummy finish. This is a fresh, plum and curranty fruited Merlot with oak spice and fine mouthfeel. Serve with most red meat dishes over the next 5-6 years. Clones 4&1, 5, Erindale, 2096 and 6 from the Peet vineyard fermented to 13.2% alc., the wine on skins 4 weeks and aged 12 months in seasoned French oak.

Beef Steak & Burgundy Club  
Tinakori

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31 March 2015  
Wines Supplied by

centre city

Wines & Spirits