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2016

Plate of Origin

NEW ZEALAND'S FOOD SHOWCASE

3rd - 17th of March

*Indulge your senses with
La Patio's Signature Dish*



Angus Beef Two Ways

Whanganui Ranui Angus Eye Fillet

resting on a duck fat fondant potato accompanied by a choron sauce, carrot gel and with a trio of green beans wrapped in smoked pancetta

paired with

Wairarapa Angus Pure Beef Cheek

slow cooked resting on a summer sweetcorn puree and avocado salsa accompanied by pickled onion petals & a chili chocolate sauce

\$41.00 PP

Your Main is accompanied by a glass of 2016 Dusty Road Pinot Noir from the Alexander Artisan Vineyard in Martinborough.



Chef John Dexter Gallaza from La Patio has partnered with Dale Keith from The White Swan Greytown to deliver you a main signature dish that incorporates 1 key ingredient from the Wairarapa Region & 1 key ingredient from the Manawatu/Whanganui Region that is available for you to enjoy with your family, friends and colleagues throughout the NZ Agri Food Week with the Plate of Origin Competition between 7 local restaurants and their partner regions.

La Patio's main signature dish is available to you throughout dinner service from 5.00pm until close from 3rd-17th March 2018 and invites you to indulge your senses with family, friends and colleagues.

Menu Notes:

Whanganui Ranui Angus Eye Fillet

Lindsay & Maria Johnstone from Ranui Angus Farm have been producing Ranui Angus for over 40 years in Whanganui hill country and breed quiet cattle as this lowers the pH levels and they select on structural soundness, thus delivering a higher quality product.

Wairarapa Angus Pure Beef Cheek

As part of the Angus Pure program there are three Angus farms based in the Wairarapa that Chefs Choice source the beef cheeks from and when braised or cooked low and slow, all that connective tissue in the beef cheeks transform into a melting sensation.

Wine Tasting notes:

2016 Dusty Road Pinot Noir

Handcrafted from sustainably-grown fruit from their home vineyard on the Martinborough Terrace, the 2016 Dusty Road Pinot Noir is a full bodied wine with concentrated aromas of ripe fruit and nutty oak with a well-structured, sweetly-rich and fulsome palate of dark berry fruits and soft dark herb notes with fine grained tannins and a long finish and great mouth feel. Will cellar well for the next 5 – 6 years.

Awarded 5 Stars by Raymond Chan June 2017 & Gold Medal at The NZ International Wine Show 2017

Established in 1989, by Michael Finucane and Roz Walker, Alexander Vineyard is a small family owned and operated estate who's winemaking philosophy is one of minimal intervention to produce naturally handcrafted wines with use of wild yeast fermentation and gentle maturation in French oak barriques prior to bottling. specialising in the production of truly handcrafted premium wines.