A DATE WITH A STUD

LA 80 EST. 1940

To celebrate 80 years of breeding thoroughbreds, Little Avondale Stud has teamed up with iconic local chef Travis Clive-Griffin and taken a fresh look at the fodder their horses eat and completely revamped it for human tastes to create a clever and truly unique dining experience!

A scrumptious five course degustation (that mimics the 'little and often' grazing habit of the thoroughbred) utilising the very best local produce, threaded with the tastiest treats our equine friends love alongside carefully selected Wairarapa wines, in a beautifully designed menu.

Back that up with the opportunity to get up close and personal with international stallions and regally bred foals during prime breeding season and learn all you can from the owners dining with you and it makes this the ultimate day out with the NZ thoroughbred.

Thoroughbred racing is often referred to as the Sport of Kings, so we've ensured this menu reflects on the horse but has the owner's palate at forefront. The outcome: world class cuisine fit for Royalty.

DATE/TIME: 2nd/3rd & 9/10th October 2020
11.00am – 3pm

SEAT: $240 +gst

DIETARY REQUIREMENTS: To be noted at time of booking

EVENT CAPACITY: 18 seats available each day

RESERVE YOUR SEAT

laoffice@lastud.co.nz or **0274 818108**

It's something very different: bring a friend, or friends, along to experience this unique dining opportunity at one of New Zealand's oldest thoroughbred studs and celebrate 2020 with the entertaining stud owners and their love for the equines they care for.

INCLUDES

- Five course degustation
- Palliser bubbles on arrival and wines to match each course
- Getting up close and personal with young foals and yearlings
- Complete understanding of what it takes to get a thoroughbred from conception to the track
- Come away replete and with all the knowledge you'd need, to own the next Sunline, Black Caviar or Winx!