

Lunch Menu

Garlic & Parmesan Ciabatta \$9.50 (V)

Seafood Chowder Small \$15.50 Large \$25.00

Fresh Fish, Scallops & Prawns in a Creamy Vegetable Broth
Served with Warm Ciabatta

Vineyard Platter

\$48.00 (For two to Share)

Smoked Fish, Crumbed Prawns, Cured Meats
Local Cheeses, Olives, Pickled Vegetables, Warm Breads & Dips

Fish of the Day \$34.00

Fresh Market Fish prepared daily
Please see today's specials

Eye Fillet of Angus Beef \$36.00

Duck Fat Chips, Roasted Portobello Mushrooms
Vine-Ripened Tomato, Red Wine Jus

Moroccan-Spiced Sirloin of Hawke's Bay Lamb \$33.00

Puy Lentils, Summer Vegetables & Pomegranate Jus

Crispy Confit Duck \$32.00

Vietnamese Salad, Rice Noodles, Crispy Shallots
Peanuts, Chilli, Lime & Palm Sugar Dressing

Prosciutto-Wrapped Chicken Breast \$33.50

Stuffed with Spinach & Macadamias
Garlic Potatoes, Blue Cheese Cream Sauce

Twice-Cooked Rolled Pork Belly \$31.00

Grain Mustard Mash, Honey & Almond Glazed Carrots
Roasted Apples

Vegetarian Dish of the Day \$29.00

Changes daily - Please see today's specials

Kids Menu \$12.50

(Under 12's)

Crumbed Dory Fillet & Fries
Chicken Schnitzel & Fries

Desserts

\$12.50

Maple Pecan Tartlet

Vanilla Bean Ice Cream & Maple Syrup

Summer Plum Trifle

Black Doris Plums, Plum Jelly, Almond Sponge
Amaretto Custard, Chantilly Cream

Rosé Poached Pear

Maple & Walnut Mascarpone
Anzac Biscuits & Pear Syrup

Flourless Rich Dark Chocolate Cake

Local Strawberries & Coconut Milk Ice Cream

Gluten & Dairy Free and no added Refined Sugars!

A truly decadent yet guilt free Chocolate Cake

Affogato

“Drowned” Vanilla Bean Ice Cream, Hot Espresso & Biscotti

Add a shot of your favourite liqueur – Extra \$5.00

Cheeseboard

Just Ewe Award Winning Sheep's Milk Farmhouse

Mahoe Cumin Gouda

Kikorangi Blue

Sun-Blushed Tomato & Olive Chutney

Quince Paste & Cheese Biscuits

\$22.00

