

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, Peas, Beans & Bacon
Roasted Mushrooms, Red Wine Jus

Pressed Shoulder of Hawke's Bay Lamb \$31.00

Leek and Potato "Risotto"
Lamb & Rosemary Jus

Twice-Cooked Sticky Duck \$32.00

Moroccan Couscous, Sweet and Sour Plum Sauce

Game Pie \$28.50

Venison, Rabbit & Wild Goat, Red Wine & Thyme Gravy
Smoked Butter Mash & Braised Red Cabbage

Slow-Roast Rolled Pork Belly \$32.00

Butternut Purée, Roast Autumn Vegetables
Cider & Apple Sauce

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

Hot Cross Bread & Butter Pudding

Cinnamon-Spiced Apple, Crème Anglaise

Lemon Curd Tartlet

Lime Sorbet & Orange Syrup

Flourless Dark Chocolate & Coconut Cake

Tropical Fruit Salsa & 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

Planning a party? We have 25 years of event catering experience.
Please ask for more information.