

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 Mushroom
Vine-Ripened Tomato, Red Wine Jus

Chargrilled Sirloin of Hawke's Bay Lamb \$33.00

Pumpkin Purée, Pickled Vegetables
Sun-Dried Tomato Arancini

Crispy Confit Duck \$32.00

Sweet Potato & Chive Mash, Bread Sauce
Buttered Greens, Marmalade Jus

Prosciutto-Wrapped Chicken Breast \$30.50

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

Trio of Free Range Pork \$32.00

Herb-Roast Fillet, Pressed Ham Hock,
Pork & Apple Spring Roll, Black Pudding Champ

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 Ice Cream & Maple Syrup

White Russian & Walnut Sponge

Chocolate Crèmeux, Toasted Hazelnuts

Cappuccino Ice Cream, Chocolate & Kahlua Sauce

Berry "Cheesecake"

Whipped Vanilla Crème Fraiche, Fruit Curd, Shortbread,
Blueberry Sorbet, Oat & Maple Crumble

Flourless Rich Dark Chocolate Cake

Coconut Milk Ice Cream

Gluten & Dairy Free and no added Refined Sugars!

A truly decadent yet guilt free Chocolate Cake

Lemon & Lime Madeleines

Blood Orange Mousse, Lemon Curd Ice Cream

Orange & Vanilla Syrup

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