



## Winery Starters

### **Bread and Dips –**

Whole baked Kitchen loaf served with dips and spreads. **\$15.00**

### **Cheese Plate –**

2 cheeses **\$19.50**, 3 cheeses **\$23.50**

Cheeses served with crackers and kitchen condiments.

### **Sharing Platter –**

A selection of meats, cheeses, dips and preserves all served with warmed breads on the side. ( GF )

( Best shared with friends and wine ) **\$45.00**

## Bruschetta

Beetroot cured Salmon & Crème Fraiche Bruschetta. **\$19.50**

Pesto, Crumbled feta & tomato Bruschetta **\$16.50**

## Soups

### **Soup of the Day –**

Ask for today's creation, served with fresh bread. ( GF, V ) **\$15.50**

### **Seafood Chowder –**

Cream based with scallops, mussels, fish and prawns. **\$23.50**

## Brunch

Bacon & eggs on grainy Toast **\$16.50**

Marinated Mushrooms on Toast **\$15.00** or with Bacon **\$19.00**



## Winery Meals

### **Fish of the Day –**

P.O.A. Ask for today's catch.

### **Noisette of Venison -**

Tender farm raised Venison seared medium rare, served with local figs and goat feta. (GF) **\$31.50**

### **Pasta of the Day –**

P.O.A Our fresh made kitchen pasta, ask for today's selection

### **Apple Braised Pork -**

Slow cooked pork braised in Sauvignon Blanc, served with apple reduction & wilted spinach. (GF)  
**\$27.50**

### **Butterscotch Chicken -**

Grilled butterfly breast stuffed with caramelised pear & creamy blue & butterscotch walnuts on the side. (GF) **\$28.50**

## Desserts

Fig & Almond Friand (GF) **\$12.00**

Honey Pannacotta with passion fruit (GF) **\$12.00**

Rich Chocolate Brownie (GF) **\$12.00**

### **Kiddies Options: for the 10 and unders.**

*\$12.00 with a small juice or ice-cream sundae*

Ham and Cheese homemade Pizza or Frankfurt & Sauce Bun

*'In Rain or Shine Drink Ohinemuri Wine'*