



## Winery Starters and Sharing Platters

### **Bread and Dips –**

Whole baked Kitchen loaf served with dips and spreads. **\$14.00**

### **Toasted Bruschetta –**

Slices of Crispy Ciabatta topped with Blistered tomatoes, basil and crumbled feta. **\$14.00**

### **Soup of the Day –**

Ask for today's creation, served with fresh bread. (GF) **\$14.50**

### **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**

## Brunch

### **Marinated Mushrooms –**

Kitchen roasted mushrooms, marinated and served on five grain toast. **\$15.50**

### **Crispy Bacon & Eggs –**

Honey cured Bacon on the grill, eggs to your liking served on five grain toast. **\$16.50**

### **Cured Salmon Stack –**

Kitchen cured King Salmon sliced and served on light kumara cakes, topped with poached egg, chives and crème fraiche. **\$21.50**

*'In Rain or Shine enjoy Ohinemuri Estate Wine'*



## Winery Mains

### **Seafood Chowder –**

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

### **Fish of the Day –**

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

### **Lentil Tabbouleh and Onion Tart –**

A vegetarian plate with an spring onion tart, stunning lentils, finished with a green bean pate.  
**\$23.50**

### **Pasta of the Day –**

Our fresh made kitchen pasta, ask for today's selection. **\$24.50**

### **Venison and Beetroot Burger-**

Prime venison patty served on sourdough with our beetroot relish and kahurangi blue.  
**\$28.50**

### **Blackened Chicken with Quinoa -**

A summer salad that hits the taste buds.. with spinach and lime, quinoa and peppers all topped with blackened chicken & chilli. **\$26.50**

## Kiddies Options: for the 10 and Unders.

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

Ham and Cheese homemade Pizza or  
Creamy Ham pasta.

## Desserts

Not so traditional Blueberry cheesecake. **\$12.00**

Lemon curd, summer berry & Greek yoghurt Tart. **\$12.00**

Deconstructed Black Forest Cake **\$12.00**