

Specialty Breads

Garlic Bread \$6.70

Chilli Cheese Bread

Toasted ciabatta / chilli sauce / grilled mozzarella \$8.20

Bread Platter

Garlic bread / pita bread / chilli cheese / oven baked

Hummus / balsamic / Local Olive oil / dukkah

ideal for 2 to share \$12.50

ideal for 4 to share \$17.50

Soups with Toasted Bread

Soup of the Day

The chef's daily choice \$15.50

Seafood Chowder

(Seifried Estate Sauvignon Blanc)

Loaded with local seafood \$16.40

Entrees

(Recommended Wines)

Camembert with Spiced Plum Sauce

(Brancott Estate Festival Block Chardonnay)

Camembert cheese / deep fried / spiced plum sauce / apricot sauce \$17.50

Smoked Chicken, Cranberry and Brie Filo

(Blackenbrook Riesling)

Filo / Smoked chicken / Cranberry / Cream Cheese / Brie \$18.90

Fish of the Day

(Waimea Estate Sauvignon Blanc)

Deep Fried / beer batter or Grilled priced daily

Greenlip Mussels – Tomato & Harissa

(Astrolabe Sauvignon Blanc)

Steamed / local white wine / tomatoes / Harissa / crusty bread \$18.90

Calamari – “Salt n’ Sichuan Pepper”

(Seifrieds Gewurztraminer)

Salt n’ Sichuan Pepper / marinated Calamari / quick fried / wasabi aioli \$18.90

Lambs Fry and Bacon Delight

(Speights Gold Medal Ale)

Lambs Fry / Bacon / onion rings / peppercorn jus \$18.90

Avocado Shrimp and Prawn

(Oyster Bay Sauvignon Blanc)

Avocado / Shrimp / Prawns / salad greens \$19.50

Nelson Scallops (in season) (Due to this season's harvest, scallops are only available in a small size and in limited numbers so are subject to availability)

(Golden Hills Sauvignon Blanc)

Crumbed / wonton basket / lemon aioli \$19.50

Sliced Smoked Salmon and Prawns

(Bella by Invivo Sauvignon Blanc)

Sliced Salmon / chilled prawns / avocado / pepperdews / capers /

Mandarins / Thai coriander dressing \$20.50

Whitebait Pattie

(Blackenbrook Riesling)

Whitebait / Eggs / Seasoning – that's it! \$20.50

Light Meals

(Recommended Wines)

Pork Schnitzel

(Seifried Gewürztraminer)

Sesame Seed Crumbed Pork fillet / Scallop Potato / Star Anise /

Red wine vinegar / lime / lemon

\$23.00

Black Tiger Prawns

(Triplebank Pinot Gris)

Panfried / flamed brandy / Asian noodle salad / soya dressing

\$23.00

Vegetarian Filo Parcels

(The MakeR Lions Head Chardonnay)

Roasted vegetables / Indian spices / filo / mild sweet chilli sauce / local olive oil

\$25.90

Seafood Taster

(Tasman Bay Pinot Gris)

Chilli Prawns / Seared Scallops / Salt 'n' Pepper Calamari

\$26.90

Salt n' Sichuan Pepper Chicken Salad

(Seifried Gewürztraminer)

Salt n Sichuan Pepper Crumbed Chicken / Salad /Asian Citrus Dressing

\$26.90

Panfried Scallops on Potato Puffs *(Due to this season's harvest, scallops are*

only available in a small size and in limited numbers so are subject to availability)

(Astrolabe Sauvignon Blanc)

Scallops / potato puffs / mild chilli / olive oil / lemon dressing (in season)

\$26.90

Specialty Omelette*

(Lindauer Special Reserve)

- Tomato and brie
- Smoked salmon and mozzarella
- Avocado and sour cream

All

\$26.90

Pasta*

(Golden Hills Pinot Gris)

- Mushrooms / tomatoes / red onions / capsicum / pesto / pasta
- Creamy pasta / smoked salmon / baby spinach
- Smoked chicken / pasta / bacon / mushrooms / crème fraiche

All

\$26.90

Salad or Vegetables with entrees, light meals or mains - \$4.50 per person

Dressings Available for Salads:

French, Sweet Mustard Mayonnaise, Garlic Aioli, Balsamic Vinegar, Citrus Dressing or Thai Coriander & Lime

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Mains from the Land

(Recommended wines)

Roast of the Day

(The MakeR Lions Head Chardonnay or The MakeR 'Fire Eagle' Petit Pinot)

A traditional New Zealand roast with all the trimmings

priced daily

Chicken & Prawn Thai Green Curry*

(Triplebank Pinot Gris)

Chicken / Prawns / wonton basket / Rice

\$33.90

Stuffed Crumbed Chicken Breast

(Brookfields Hawkes Bay "Bergman" Chardonnay)

Homemade / Breast of Chicken / New Zealand Smoked Cheese / Ham / lightly garlic buttered / Crumbed

\$34.90

Prime Ribeye

(Golden Hills Merlot)

Served as you wish – plain / pepper sauce / or garlic butter / crumbed onion rings

\$36.90

Mushroom sauce \$5.00 extra

Quince and Blue Cheese \$5.00 extra

Black Tiger Prawns \$6.50 extra

Lamb Shank

(Church Road Cuve Cabernet Sauvignon)

Lamb Shank / oven roasted / gravy (20 minute cooking time)

1 shank \$31.90 2 shanks \$37.90

Lamb Rack

(Tohu Pinot Noir)

Lamb Rack / roasted rosemary herb crust / pea mash / wild currant jus (20 minute cooking time)

\$38.90

Stuffed Cracked Pork Belly

(Monteiths original Beer)

Braised / Roasted belly / pinenuts / apricots / spinach / orange zest / crackle / scallop potato / crumbed onion rings

\$35.90

Crispy Skin Duck

(St Hallet Gamekeepers Reserve Shiraz/Grenache)

Crispy skin Duck / marmalade jus / scallop potato

\$39.50

Filet Mignon

(Jim Barry Cover Drive Cabernet Sauvignon)

Fillet steak / smoky bacon / mushroom sauce / onion rings / kumara rounds

\$39.50

Seared Venison

(Oyster Bay Merlot)

Venison medium rare / green peppercorns / brandy jus

\$38.90

Trio of Meats

(Squawking Magpie/The Chatterer/Syrah)

Pork belly / mini beef eye fillet / Lamb rack / wild currant reduction (2 could share)

\$42.90

Salad or Vegetables with entrees, light meals or mains - \$4.50 per person

All main meals served with potato unless marked with *

Dressings Available for Salads:

French, Sweet Mustard Mayonnaise, Garlic Aioli, Balsamic Vinegar, Citrus Dressing or Thai Coriander & Lime

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From the Sea

(Recommended wines)

Due to situations beyond our control fresh seafood is not always available

Fish of the Day

(Brancott Estate Festival Block Sauvignon Blanc)

Today's catch cooked to your liking, either:

- deep fried / potato or fries
 - grilled / potato or fries
- priced daily

Nelson Scallops (in season)

(Waimea Estate Sauvignon Blanc)

- crumbed
 - pan fried / potato puffs*
- \$37.50

(Due to this season's harvest, scallops are only available in a small size and in limited numbers so are subject to availability)

Poached Fish & Scallops

(Tasman Bay Pinot Gris)

Fish / white wine / lemon pepper / spring onion / poached scallops / local olive oil / mild chilli lemon dressing

\$38.50

Whitebait Omelette*

(Golden Hills Sauvignon Blanc)

West Coast whitebait / fries

\$39.50

Warmed Salmon

(Triplebank Pinot Gris)

Warmed Smoked Salmon fillet / scallop potatoes / pea mash / Thai coriander / lime

\$39.50

Trio of Seafood

(Brookfields Hawkes Bay "Bergman" Chardonnay)

Scallops / Pan Fried Fish of the Day / Garlic chilli prawns

\$42.90

Crayfish Thermidor*

(Deutz Marlborough Cuvee)

Well worth the 20 minute cooking time

\$97.50

Land and Sea Combination

Due to situations beyond our control fresh seafood is not always available

Carpet Bag

(Golden Hills Merlot)

Prime beef fillet / Nelson scallops / port wine sauce / kumara rounds

\$39.50

Tastes of the Land and Sea (2 could share)

(Tasman Bay Pinot Noir)

Mini Filet Mignon / Panfried scallops / Mini Lamb Rack / Salt n' Pepper Calamari

\$42.90

Steak & Crayfish*

(Deutz Marlborough Cuvee)

Prime beef eye fillet / crayfish thermidor

\$97.50

Salad or Vegetables with entrees, light meals or mains - \$4.50 per person

All Mains served with potato unless marked with *

Dressings Available for Salads:

French, Sweet Mustard Mayonnaise, Garlic Aioli, Balsamic Vinegar, Citrus Dressing or Thai Coriander & Lime

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SET MENUS

TWO COURSE SET MENU – any starter and main or main and dessert from below \$39.90
THREE COURSE SET MENU – any starter, main and dessert from below \$44.90

STARTERS

Plum Sauce And Camembert

Camembert cheese / deep fried / spiced plum sauce / apricot sauce

Soup of the Day

Chef's special selection of fresh seasonal produce – a taste to remember

Garlic Bread

A traditional favourite

Pork Schnitzel

Sesame Seed Crumbed Pork fillet / Star Anise / Red wine vinegar / lime / lemon

Seafood Chowder

Chef's favourite, loaded with chunky seafood

MAINS

Prime Ribeye

Prime Ribeye / plain / pepper sauce / or garlic butter / crumbed onion rings

Stuffed Crumbed Chicken Breast

Homemade / Breast of Chicken / New Zealand Smoked Cheese / Ham / light garlic buttered / Crumbed

Warmed Salmon

Warmed smoked Salmon fillet / scallop potatoes / pea mash / Thai coriander and lime

Roast Of The Day

A traditional New Zealand roast served with the traditional accompaniments

Market Fresh Fish Of The Day

Tasty local fresh fish – Grilled, or Deep fried in beer batter

Vegetarian Filo Parcels

Roasted vegetables / Indian spices/ filo / baked / mild sweet chilli sauce / local olive oil

All Set Menu mains served with potato dish of the day and vegetables

DESSERTS

Chocolate Mousse Mudcake

Chocolate Mudcake / Chocolate Mousse / Chocolate ganache

Lemon Cheesecake

Malt biscuit base / lemon filling / toffee

Seasonal Fruits And Ice Cream

Fresh fruits / berry coulis / Passionfruit sauce / Ice cream

Classic Crumble

Apple / Cinnamon / Sultanas / Crunchy crumble / crème anglaise

Ice Cream Sundae

Ice Cream / toffee / choice of Chocolate / Raspberry / or Caramel topping

Tea and Filtered Coffee

Children's Set Menu (Available to children 12 years and under) \$10.50

Choice of a Drink, Main and Dessert as below:

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Children's Cocktail Drink

Choice of: Coke and Raspberry, Coke, Lemonade, Diet Coke, Diet Lemonade

CHILDREN'S MAINS – a choice of

Roast of the Day	Hot Dogs and fries	Fish Bites and Fries
Crumbed Chicken tenderloins & fries	Mini BLT Sandwich (Bacon, lettuce and tomato)	
Bacon Banana French Toast	Corn Fritter and Grilled Tomato	

Fries can be replaced with child's salad or vegetables

CHILDREN'S DESSERT – Ice Cream Sundae

Vanilla ice cream with topping of your Choice of Raspberry, Chocolate, Caramel, Strawberry, Passionfruit

Menu Glossary

Aioli	garlic mayonnaise
Balsamic Vinegar	aged red wine vinegar, sweet vinegar flavour
Balsamic Glaze	the glaze is a reduced, thicker, sweeter version of the vinegar (as above)
Citrus Dressing	lemon based vinaigrette
Compote	berries poached in sugar syrup, served thick and chunky
Coulis	berry reduction, pureed & sweetened with icing sugar
Crostini	French bread oiled and baked
Crème Anglaise	is a light pouring custard used as a dessert cream or sauce
Crème Brulee	is a dessert consisting of a rich custard base topped with a layer of toffee
Dukkah	is an Egyptian dry mixture of chopped nuts, seeds and Middle Eastern spices
Filo	thin layers of pastry
Flamed in Brandy	flamed in brandy to enhance flavour
Feta	is a crumbly cheese traditionally made from the milk of goats, sheep or cows
French Dressing	light vinaigrette with fresh herbs & garlic
Ganache	Is a French term referring to a smooth mixture of chopped chocolate and heavy cream
Harissa	is a hot chilli paste that is commonly found in North American cooking
Hollandaise	egg yolk and butter based sauce
Hummus	chickpea puree with garlic, tahini and olive oil
Kumara Fries	sliced kumara rounds deep fried
Peppercorn jus	is a rich, lightly reduced stock used as a sauce for roasted meats
Pepperdews	is the brand name of sweet piquanté peppers - Although the pepper is sometimes described as a cross between a pepper and a tomato
Reduction sauce	reduced to a concentrated liquid to strengthen flavour
Sichuan Pepper	A northern china spice, that can numb the tongue while offering a warm heat
Star Anise	It is a star shape spice with a licorice taste similar to regular anise, only stronger.
Wasabi Aioli	a hot root spice - a Japanese delicacy blended with mayonnaise
Whitebait	The New Zealand whitebait is small, sweet and tender. Whitebaiting in New Zealand is a seasonal activity with a fixed and limited period enforced during the period that the whitebait normally migrate up-river

If you have any special requests, please do not hesitate to ask our waiting staff

Desserts

(Recommended wines)

Seifried Estate Winemakers Ice Wine (375ml)

White and Dark Chocolate Mousse

White chocolate mousse / Dark chocolate mousse / fruit compote \$14.90

Sticky Toffee Pudding

Toffee Pudding / ice cream / crème anglaise / toffee \$14.90

Hot Filo Banoffee

Bananas / coconut / caramel toffee sauce / ice cream / toffee \$14.90

Crème Brulee

A classic dish / toffee / crème anglaise \$14.90

Lemon Cheesecake

Malt biscuit base / lemon filling / toffee \$14.90

Hokey Pokey Chocolate Fudge Cake

A Chocoholics fantasy \$14.90

Chocolate Mousse Mud Cake

Chocolate Mudcake / Chocolate Mousse / Chocolate ganache \$14.90

Ice Cream Sundae

Ice Cream / toffee / choice of Chocolate / Raspberry /or Caramel topping \$14.50

Fruit Salad & Ice Cream

Fruits / berry coulis / passionfruit sauce / ice cream \$14.50

Brandy Biscuit and Chocolate Mousse Stack

Brandy biscuits / white / dark chocolate mousse / berry compote / cream \$14.90

Classic Crumble

Apple / Cinnamon / Sultanas / Crunchy crumble / crème anglaise \$14.90

Chocoholics Delight (ideal for 2 to share)

Chocolate mudcake / chocolate ice cream / brandy biscuit / chocolate mousse \$23.90

Cheese Board

Cheeses / fruit / crackers / quince jam (for 1) \$19.50

With port \$25.50

Each extra person (cheeseboard only) \$8.40

Triple Treat

Mini Chocolate cup / White Mousse / Dark Mousse / Lemon Mousse / Toffee \$9.50

Coffee Menu

Espresso/short black \$4.00

Long black \$4.00

Flat white \$4.00

Cappuccino \$4.50

Mochaccino \$4.50

Latte \$5.00

Chai Latte \$5.50

Hot Chocolate \$4.50

A Bite Sized Chocolate Sweet Treat

\$4.50

Teas Available

A selection of Herbal and Traditional Teas \$3.50

We have a full range of ports, liqueurs and liqueur coffees. See our wine list for the selection.

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