

To Start

Minghetti's Sourdough Dukkah pomegranate local olive oil house-made relish (df)	15
Flatbread Muhamarra pomegranate molasses nuts and seeds (v)	14
Local Olives Warmed house marinated (v, gf)	14
Bruschetta Pickled pear candied walnut blue cheese pear syrup fennel Extra 1 piece	19 9

Platters to Share

Cheeseboard Local cheeses lavosh house-made condiments (veg, gfo) Wine suggestion - Cecilia Rosé	35
The Vineyard Cured meats local cheeses smoked salmon pickled veg lavosh house-made condiments (gfo) Wine suggestion - Black Label Pinot Noir	45
Seafood Platter for Two Crab catch of the day chowder oysters prawns kinilaw salmon squid tentacles citrus fries (gf) Wine suggestion - Black Label Sauvignon Blanc	150

The Sea

Marlborough Oysters Natural Pickled ginger Boom chilli charred limes (df, gf) Wine suggestion - Cecilia Brut	POA
Seafood Chowder Lemongrass chilli coconut ciabatta (gfo, df) Wine suggestion - Estate Pinot Gris	35
Soft Shell Crab Boom chilli aioli charred limes (df) Wine suggestion - Estate Riesling	33
Kinilaw Tuna citrus chilli tomatoes ginger cucumber coconut (gf,df,) Wine suggestion - Estate Pinot Gris	33
Oven Baked Salmon Sesame crusted miso cauli broccolini silver beet herb oil cream sauce Wine suggestion - Black Label Sauvignon Blanc	45

The Farm

Free Range Pork Belly Apple mostarda chicharron pickled ginger fennel kumara (df, gf) Wine suggestion - Black Label Chardonnay	42
Canter Valley Duck Breast Juniper orange duck leg croquette jus red cabbage chilli (df, gfo) Wine suggestion - Estate Pinot Noir	44
55-Day aged Beef Agria Café de Paris jus veg parsnip (gf) Wine suggestion - Black Label Pinot Noir	44
Premium Game Venison Loin Smoked Manuka cocoa potato dates parsley pickled onion (gf) Wine suggestion - Estate Merlot	44
Merino Lamb Belly 16-hour baked muhammara Cecilia & mint cucumber broccolini jus dukkah (gf) Wine suggestion - Estate Pinot Noir	42

The Garden

Soul Bowl Garden veg muhammara chickpea avocado tofu mesclun balsamic and citrus dressing nuts and seeds (vg, gf) Wine suggestion - Estate Rosé	30
Pumpkin Risotto Cake 16 hour roasted pumpkin crispy sage pickled pumpkin herbs & greens cashew feta apple molasses (v, veg, gf) Wine suggestion - Black Label Chardonnay	35

And on the Side

Shoestring Fries Chilli kelp seasoning aioli (gf, veg)	15
Twice Cooked Agria Potato Aioli salsa verde (df, gf, veg)	15
Broccolini Balsamic citrus dressing nuts and seeds (gf, veg)	15
Brussel Sprouts Black garlic tahini nuts and seeds (gf, veg)	15
Mixed Green Salad Edamame onion fennel balsamic citrus dressing (v, gf)	15