

To Start

PICTON VILLAGE SOURDOUGH Herbivore black garlic coconut butter (vg,v)	11.00
FLATBREAD (v,vg,df) Smoked hummus / tamari nuts	11.00
OLIVES (df,veg,vg,gf) House marinated / warmed	12.00
BRUSCHETTA (vg) Pickled pear / walnut / blue cheese / rocket / pear syrup reduction	19.00

The Sea

OYSTERS NATURAL (df) Pink ginger / boom sauce / lime <i>Wine Pairing Suggestion: Cecilia Brut</i>	P.O.A
POKE BOWL (df,gf) Hapuka / tamari / edamame / pickled ginger / nori / sesame / kewpie mayo <i>Wine Pairing Suggestion: Estate Rosé</i>	27.00
HOT SMOKED SALMON SALAD Fennel / toms / shallot / rocket / citrus (gf,df) <i>Wine Pairing Suggestion: Estate Rielsing</i>	27.00
LOCAL CLAMS (gf,df) Lemongrass / coconut / lime OR Herbivore coconut butter / confit garlic / herbs <i>Wine Pairing Suggestion: Estate Sauvignon Blanc</i>	27.00
BLUE SWIMMER CRAB (df,gf) Ruff puff / house relish / greens <i>Wine Pairing Suggestion: Estate Pinot Gris</i>	24.00
TROYS HAPUKA (df) Pearl couscous / salsa Verde / fennel / toms / herbs / caramelized lime / citrus / shallots <i>Wine Pairing Suggestion: Black Label Sauvignon</i>	39.00
SEAFOOD PLATTER FOR 2 (gf,df) Swimmer Crab / hapuka / ceviche / oysters / clams / salmon / citrus / fries / herbs / greens / sauces <i>Wine Pairing Suggestion: Black Label Sauvignon</i>	150.00

Platters to Share

THE VINEYARD Cheeses/ cured meats / pickled vege / condiments / lavosh	35.00
CHEESE BOARD Selection of 3 / lavosh / condiments	27.00

The Farm

MERLOT BRAISED BEEF CHEEKS Blackened chickpeas / wilted silver beet / cooking liquor reduction (df, gf) <i>Wine Pairing Suggestion: Black Label Pinot Noir</i>	37.00
55 DAY AGED BEEF (gf,df) Café de paris butter / agria / heirloom / Jus / <i>Wine Pairing Suggestion: Black Label Pinot Noir</i>	37.00
PORK BELLY (gf,df) Agria / heirloom vege / pickled pear / crackle / jus <i>Wine Pairing Suggestion: Black Label Chardonnay</i>	37.00
CONFIT DUCK LEG (gf,df) Kumara rosti / wilted greens / jus / blistered cherries <i>Wine Pairing Suggestion: Estate Merlot Malbec</i>	38.00

The Garden

THE BISTRO TART (vg) Ruff puff / house relishes / greens <i>Wine Pairing Suggestion: Estate Pinot Gris</i>	25.00
MISO GRILLED EGGPLANT (df,vg,v) Smoked hummus / Pearl couscous salad / herbs & greens / herb dressing <i>Wine Pairing Suggestion: Estate Pinot Gris</i>	30.00
SOULBOWL (gf,veg,v,lb,df) Hummus / toms / brown rice / red onions / greens / herbs / cashewnaise / citrus / beets / maple carrots / nuts & seeds <i>Wine Pairing Suggestion: Estate Rosé</i>	27.00

Sides

Fries & aioli (vg)	10.00
Leaves & herbs (vg,v)	10.00
Agria potatoes, aioli / salsa Verde (vg)	12.00
Harissa chickpeas (vg)	12.00