



THE WINERY

-RIVERLANDS-

ENTRÉE / LIGHT CHOICES

Available from 10am until 4pm

ARTISAN BREADS & DIPS

Freshly baked Artisan Bread with Dukkah, Omaka Springs Olive Oil & Homemade Dip

\$ 13.50

SOUP OF THE DAY

Made with fresh local produce served with Freshly Baked Bread

Small

\$ 9.50

Large

\$ 12.50

DF ROSEMARY BRUCHETTA

with Roast Chicken Tenderloin, Farm House Brie, Petit Greens, Crisp Summer Vegetables, Garlic Aioli & Balsamic Glaze.

\$ 15.00

GF TASTING PLATE

Aged Cheddar, Cured Meat, Grapes, Homemade Fig & Pear Chutney, Tortilla Chips, Bread & Crackers.

\$ 16.00

FRESH PASTA

American Smoked Salmon, Aged Cheddar, Semi dried Tomatoes
With Wood Smoked Roasted Marlborough Salmon, Capers, Parmesan,
Basil Pesto in a cream reduction & Micro Cress Salad.

\$ 12.50

LUNCH MAINS

TAPAS PLATE

Enjoy a taster of three of our dishes, accompanied by Pernod-Ricard Wines.

- **Mini Pork Belly Pie** *(Served with Camshorn Pinot Gris)*
with Spiced Apple Chutney, Silverbeet & Granny Smith Slaw
- **Beef Sirloin** *(Served with Kings Road Pinot Noir)*
on Potato & Sweet Onion Rosti.
- **Prawn Cutlets** *(Served with Montana Riesling)*
on a Cucumber & Daikon Radish Salad with Lime & Coriander

\$ 26.50

GF **DF** PRIME BEEF SIRLOIN MEDALLIONS

Wrapped in Bacon, on Potato & Sweet Onion Rosti, Baby Cress, Spicy Herb Butter & Mushroom Bordelaise.

Enjoy the Kings Road Pinot with this dish

\$ 26.00

SALMON TART

Wood Roasted Marlborough Salmon & Celerac Tart, Warm Baby Potato & Caper Berry Salad with Wasabi Mayonnaise.

Enjoy the Montana Festival Block Sauv Blanc with this dish

\$ 22.00

GF **DF** PRAWN BROCHETTES

Prawn Cutlets on Vietnamese Style Salad of Rice Noodles, Cucumber, Chilli, Mung Beans & Crisp Summer Vegetables with Lime & Coriander Dressing.

\$ 21.50

CHICKEN TENDERLOIN

Chicken Tenderloin, Piri Piri Marinated, Crisp Summer Vegetables, Mozzarella, Home Smoked Vine Tomato Chutney on a Toasted Garlic Bagel.

Enjoy the Festival Block Chardonnay with this dish

\$ 23.00

GF THE WINERY PLATTER

Cured Meats, Marlborough Salmon, Chefs Brie, Cheddar, Grapes, Toasted Nuts, Kalamata Olive & Sun Dried Tomato Salad, Homemade Dip with Freshly Baked Bread, Tortilla Chips & Crackers.

Enjoy the Brancott Sparkling Sauvignon Blanc with this dish

\$ 24.00

GF **DF** PORK BELLY *(Our signature dish)*

Slow Roasted Pork Belly on a whiskey Mustard Mash, Apple jus, Cabbage & Silverbeet Slaw & a Spiced Apple Chutney

Enjoy the Camshorn Pinot Gris with this dish

\$ 25.00

GF CHICK PEA, CUMIN & GARLIC PATTIES

Layered between Summer Leaves, Crisp Vegetable Ribbons, Feta Cheese & Tzatziki Dressing.

Enjoy the Montana Riesling with this dish

\$ 24.50

DESSERTS

ZESTIE LEMON TART

with Lime Sorbet & Sticky Orange & Mint Salad.

\$ 10.00

CREAMY CHOCOLATE PIE

with Raspberry Curd & Candied Orange.

\$ 10.00

GF TRIO ICE CREAM

Brandy Snap Basket, Vanilla Roast Cherries & Hazelnut Brittle.

\$ 10.00

GF STRAWBERRY PARFAIT

with Fresh Summer Fruits, Strawberry Coulis & Shortbread Biscuit.

\$ 10.00

GF CHEESEBOARD

Smoked Cheddar, Special Reserve Brie, Chefs Blue with Grapes,
Homemade Pear & Fig Chutney, Breads & Crackers.

\$ 16.50

GF This dish can be made Gluten Free (please ask your Waiter) / **V** = Vegetarian choice / **DF** = Dairy Free
