

Wine Street

RESTAURANT | DINNER

Starters

BREAD & DIPS For 1 \$10 | For 2 \$18

Ciabatta, dukkah, spiked olive oil & a seasonal dip

(Can be prepared GF | Vegetarian)

CAPRESE SALAD \$19

Fresh cow's milk mozzarella, tomatoes, basil, avocado oli, cracked pepper & rocket

(Gluten Free | Vegetarian)

CHICKEN LIVER & COGNAC PÂTÉ \$14

w/ crostini & cherry chutney

(Can be prepared GF)

FRIED PORK BELLY \$19

w/ Vietnamese slaw, vermicelli & chilli caramel

(Dairy Free | Can be prepared GF)

GARLIC PRAWN SALAD \$18

Avocado, feta, watermelon, & mint, tamarind & makrut lime dressing

(Gluten Free)

MANDARIN & GIN CURED SALMON \$21

Pickled beetroot, fennel, cucumber, miso mayonnaise & seeded lavosh crackers

(Dairy Free | Can be prepared GF)

SALT 'N' PEPPER SQUID \$18

Pickled cucumber, aioli, soy & lemon

(Dairy Free | Can be prepared GF)

STICK PORK RIBS \$18

St Louis pork ribs w/ smokey BBQ Bourbon sauce, ranch dressing & iceberg lettuce

(Gluten Free)

Mains

BEEF FILLET \$39

Prime NZ beef tenderloin w/ pavé potatoes, broccolini, celeriac & beetroot purées

(Gluten Free)

BEEF WELLINGTON \$38

Beef sirloin encased in golden pastry w/ potato mash, creamy wild mushrooms, silverbeet & jus

FISH OF THE DAY \$36

Today's fresh catch served w/ saffron & parmesan risotto, sautéed spinach & salsa verde

(Gluten Free)

LAMB RACK \$39

Rosemary lamb rack, crumbed sweetbreads, butterbean hummus, honeyed carrots & parsnip

RICOTTA CHICKEN BREAST \$38

w/ spinach gnocchi, roasted capsicum, artichokes & smoked tomato sauce

RIGATONI \$21

w/ courgette, geta, basil oil, toasted pinenuts, olives, lemon & caramelised onion

(Vegetarian)

Sides

FRENCH FRIES \$10

PEAR ROCKET SALAD \$12

w/ parmesan & walnuts

POTATO MASH \$10

SEASONAL STEAMED VEGETABLES \$10

Sides are not included in the DBB Package

Wine Street

RESTAURANT | DESSERT

Desserts

| | |
|--|-------------|
| THE COUNTY ICE-CREAM | \$14 |
| <i>Today's special flavour w/ chocolate shell & hot fudge sauce</i> | |
| <i>(Gluten Free)</i> | |
| LEMON CRÊPE CHEESECAKE | \$16 |
| <i>Layered crêpes w/ lemon creamcheese, ginger crumb, white chocolate & citrus gel</i> | |
| NECTARINE SORBET | \$16 |
| <i>w/ fresh fruit salad, lavender honey, meringue & milk curd</i> | |
| <i>(Gluten Free)</i> | |
| PETIT FOURS PLATE | \$16 |
| <i>Lemon meringue tartlet, salted caramel fudge, chocolate truffle, strawberry shortcake</i> | |
| STICKY TOFFEE APPLE PUDDING | \$16 |
| <i>w/ caramel sauce & brandied Crème Anglaise</i> | |

Cheese

| | |
|--|--------------------------------|
| A SELECTION OF NZ CHEESES | For 1 \$19 For 2 \$35 |
| <i>Award winning NZ cheeses; Over the Moon Truffle Brie & Kikorangi Blue w/ cherry chutney, crackers, grapes & pickles</i> | |
| <i>A \$5 surcharge applies for DBB packages</i> | |

Dessert Wines

| | |
|--|----------------------|
| CLEARVIEW ESTATE | G 60ml \$14 |
| <i>Sea Red ~ Hawke's Bay</i> | B 500ml \$115 |
| DE LA TERRE | G 60ml \$14 |
| <i>Late Harvest Viognier ~ Hawke's Bay</i> | B 375ml \$69 |
| JOHNER ESTATE | G 60ml \$14 |
| <i>Noble Sauvignon Blanc ~ Wairarapa</i> | B 375ml \$69 |

Port

| | |
|-----------------------------------|---------------------|
| CHURCHILL'S WHITE PORT | 60ml \$19 |
| CHURCHILL'S 10 Y/O TAWNY | 60ml \$19 |
| GRAHAM'S SIX GRAPES | 60ml \$17 |
| GRAHAM'S 10 Y/O TAWNY | 60ml \$19 |
| GRAHAM'S 20 Y/O TAWNY | 60ml \$27 |
| FONSECA BIN 27 | 60ml \$17 |
| TAYLOR'S 325TH ANNIVERSARY | 60ml \$19 |
| ROMARIZ RESERVA LATINA | B 375ml \$75 |

Cocktails

| | |
|--|-------------|
| CARIBBEAN MULE | \$18 |
| <i>Rum, gingerbeer, lime & mint</i> | |
| CLASSIC AIRPORT MARTINI | \$18 |
| <i>Gin or vodka, dry vermouth, lemon or olive</i> | |
| CLEMENTINE CHURCHILL'S MARGARITA | \$18 |
| <i>Tequila, triple sec & housemade mandarin syrup</i> | |
| COSMOPOLITAN | \$18 |
| <i>Vodka, Cointreau, lime & cranberry</i> | |
| DREAMS OF PB & J | \$18 |
| <i>Frangelico, Chambord, strawberry liqueur & cream</i> | |
| KIR ROYALE | \$14 |
| <i>French bubbles & crème de cassis</i> | |
| LEMON DROP | \$18 |
| <i>Vodka, triple sec & housemade lemon syrup</i> | |
| MOJITO | \$18 |
| <i>White rum, lime, mint, sugar & soda</i> | |
| PIMM'S | \$12 |
| <i>Pimm's No. 1 Cup, lemonade, ginger ale, mint & cucumber</i> | |