

Wine Street

RESTAURANT | DINNER

Starters

BREAD & DIPS

Ciabatta, dukkah, spiked olive oil & a seasonal dip

(Can be prepared GF | Vegetarian)

For 1 \$10 | For 2 \$18

CAPRESE SALAD

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

(Gluten Free | Vegetarian)

\$19

CHICKEN LIVER & COGNAC PÂTÉ

w/ crostini & cherry chutney

(Can be prepared GF)

\$14

FRIED PORK BELLY

w/ Vietnamese slaw, vermicelli & chilli caramel

(Dairy Free | Can be prepared GF)

\$19

FEIJOA & PROSCIUTTO SALAD

Rocket, Kikorangi blue, fig vinegar, pistachios & seeded crackers

(Gluten Free)

\$21

MANDARIN & GIN CURED SALMON

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

(Dairy Free | Can be prepared GF)

\$21

SALT 'N' PEPPER SQUID

Pickled cucumber, aioli, soy & lemon

(Dairy Free | Can be prepared GF)

\$18

STICK PORK RIBS

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

(Gluten Free)

\$18

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RESTAURANT | DINNER

Mains

BEEF FILLET

Prime NZ beef tenderloin w/ savoury bread & butter pudding, beef cheek, broccolini & beetroot
\$39

BEEF WELLINGTON

Beef sirloin encased in golden pastry w/ potato mash, wild mushrooms, creamy silverbeet & jus
\$38

FISH OF THE DAY

Today's fresh catch served w/ saffron & parmesan risotto, sautéed spinach & salsa verde
(Gluten Free)
\$36

LAMB RACK

Rosemary lamb rack, herbed couscous, pinenuts, creamed feta,
zucchini & kumara
\$39

CHICKEN FRANÇAISE

Panfried in a creamy lemon & garlic sauce, parmesan arancini, peas & baby carrots
\$38

PACCHERI PASTA

w/ choice of
Mussels & Scallops, cherry tomatoes, confit garlic, white wine & parsley
\$38
or
Celeriac & Saffron cream, walnuts, pumpkin, kale, feta, caramelised onions & oyster mushrooms
\$36

Sides

FRENCH FRIES

\$10

PEAR ROCKET SALAD W/ PARMESAN & WALNUTS

\$12

POTATO GRATIN

\$10

SEASONAL STEAMED VEGETABLE MEDLEY

\$10

Wine Street

RESTAURANT | DESSERT

Desserts

THE COUNTY ICE-CREAM

Today's special flavour w/ chocolate shell & hot fudge sauce

(Gluten Free)

\$14

LEMON CRÊPE CHEESECAKE

Layered crêpes w/ lemon cream cheese, ginger crumb, white chocolate & citrus syrup

\$16

BLUE BUTTERFLY PEA PANA COTTA

Chocolate Crèmeux, poached feijoa & milk crumbs
(Gluten Free)

\$16

PETIT FOURS PLATE

Lemon meringue tartlet, salted caramel fudge, chocolate truffle, strawberry shortcake

\$16

STICKY TOFFEE APPLE PUDDING

w/ caramel sauce & brandied Crème Anglaise

\$16

Cheese

A SELECTION OF NZ CHEESES

Award winning NZ cheeses; Over the Moon Truffle Brie & Kikorangi Blue w/ cherry chutney, crackers, grapes & pickles

A \$5 surcharge applies for DBB packages

For 1 \$19 | For 2 \$35