

# The Tasting Room



VILLA MARIA  
NEW ZEALAND

## ENTREES

<b>Steak Tartare, Cured Egg Yolk, Pommes Gaufrettes</b> DF	\$21
Villa Maria Single Vineyard The Attorney Organic Pinot Noir Rosé, Marlborough, 2020	🍷 \$17
<b>Fish Crudo, Grapes, Smoked Oyster Cream, Squid Ink</b> GF, DF	POA
Villa Maria Reserve Hawkes Bay Chardonnay 2020	🍷 \$16
<b>Heirloom Tomato, Stone Fruit, Goats Cheese, Shallot, Cabernet Sauvignon Vinaigrette</b> GF	\$19
Villa Maria EarthGarden Rosé 2021	🍷 \$15
<b>Courgette Flower, Prawn Mousse, Burnt Lemon, Aioli</b> GF, DF	\$19
Villa Maria Reserve Marlborough Chardonnay 2019	🍷 \$16

## MAINS

<b>Market Fish, Clams, Charred leek, Kombu Buerre Blanc</b> GF	POA
Villa Maria Single Vineyard Seaspray Sauvignon Blanc, Marlborough, 2021	🍷 \$17
<b>Spatchcock Chicken, Apple Braised Shallots, Sauce Moutarde</b> GF	\$32
Villa Maria Single Vineyard Ihumātao Chardonnay, Auckland, 2020	🍷 \$17
<b>Pork, Piperade, Jus</b> GF	\$32
Villa Maria Reserve Merlot, Gimblett Gravels, 2019	🍷 \$19
<b>Eye Fillet, Pommes Frites, Sauce Bearnaise</b> GF	\$36
Villa Maria Reserve Gimblett Gravels Cabernet Sauvignon Merlot 2019	🍷 \$19
<b>Agnolotti, Corn, Ricotta, Sage, Pecorino</b>	\$26
Villa Maria Single Vineyard Seddon Pinot Gris, Marlborough, 2020	🍷 \$17

*Mention you dined with us to receive 10% off wine purchases in the Cellar Door*

## TREATS

<b>Rum Baba, Seasonal Berry Gel and Vanilla Crème Fraîche</b>	<b>\$18</b>
<b>White Chocolate, Pistachio, Entremet Pistachio Ice Cream</b>	<b>\$18</b>
<b>Summer Strawberry, White Chocolate Ganache, Wine Gel, Basque Cinnamon Bisquette</b>	<b>\$18</b>
<b>Macerated Pineapple, Lime Cream Cheese and Honey Comb GF</b>	<b>\$18</b>
<b>Wine matches for treats -</b>	
Dulcét Méthode Traditionnelle, New Zealand NV	🍷 <b>\$16</b>
Villa Maria Reserve Noble Riesling, Marlborough, 2018	🍷 <b>\$16</b>

## FOR SHARING

### PLATTERS FOR SHARING

<b>Premium Charcuterie Selection</b>	<b>\$52</b>
Pâté, Cold Cuts, Olives, Assorted Accompaniments	
<b>Artisan Cheese Board</b>	
Cheeses of the day, Quince, Grapes, Crackers	<b>2 Cheeses \$32</b>
	<b>3 Cheeses \$42</b>
	per additional <b>+\$10</b>

## SIDES

<b>Potato, Confit Garlic, Sage V, V+, GF, DF</b>	<b>\$9</b>
<b>Seasonal Greens, Seaweed Butter, Lemon V, GF</b>	<b>\$9</b>
<b>Watercress, Endive, Pear, Roquefort, Walnut, Horseradish Dressing V, GF</b>	<b>\$9</b>
<b>Mixed Leaf, Shallot Dressing V, V+, GF, DF</b>	<b>\$9</b>

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### Food Allergen Notice

Please be advised that food prepared here may contain these ingredients:

Sulphites, Gluten, Shellfish, Eggs, Fish, Milk, Peanuts, Soybeans, Sesame Seeds, Tree Nuts, Lupin and Allium.

If you have any allergy or dietary requirements, please talk to one of our friendly staff.

V Vegetarian | V+ Vegan | GF Gluten Free | DF Dairy Free

## FROM THE VILLA MARIA LIBRARY

*These library cellar-aged gems have never left this building, quietly developing beautiful complex bouquets and mellow textures year-after-year. All lovingly harvested and hand-crafted, this is a truly unique opportunity to enjoy a rare and special wine experience only to be found here at The Tasting Room.*

		
Villa Maria Reserve Hawkes Bay Chardonnay, 2010	<b>\$16</b>	<b>\$65</b>
Villa Maria Single Vineyard Taylor's Pass Pinot Noir, Marlborough, 2006	<b>\$18</b>	<b>\$85</b>
Villa Maria Reserve Merlot, Gimblett Gravels, 2005	<b>\$18</b>	<b>\$75</b>
Villa Maria Reserve Malbec, Gimblett Gravels, 2013	<b>\$20</b>	<b>\$85</b>
Villa Maria Reserve Syrah, Gimblett Gravels, 2007	<b>\$19</b>	<b>\$80</b>
Villa Maria Reserve Cabernet Sauvignon Merlot, Gimblett Gravels, 2006	<b>\$19</b>	<b>\$80</b>
Villa Maria Reserve Pinot Noir, Marlborough, 2004	<b>\$20</b>	<b>\$85</b>
Villa Maria Reserve Pinot Noir, Marlborough, 2005	<b>\$20</b>	<b>\$85</b>

## WINE FLIGHTS

<b>Summer Fling</b>	<b>\$20</b>
Villa Maria Single Vineyard Seaspray Sauvignon Blanc, Marlborough, 2021	
Villa Maria Single Vineyard Seddon Pinot Gris, Marlborough, 2020	
Villa Maria Single Vineyard The Attorney Organic Pinot Noir Rosé, Marlborough, 2020	
<b>Celebrate</b>	<b>\$25</b>
Villa Maria Méthode Traditionnelle, Marlborough, 2016	
Dulcét Brut, New Zealand NV	
Dulcét Méthode Traditionnelle, New Zealand NV	
<b>Trio</b>	<b>\$25</b>
Villa Maria Single Vineyard Braided Gravels Albariño, Hawkes Bay, 2020	
Villa Maria EarthGarden Organic Rosé, Hawkes Bay, 2021	
Villa Maria Reserve Pinot Noir, Marlborough, 2020	

## WINE LIST



### SPARKLING

Villa Maria Méthode Traditionnelle, Marlborough, 2016	<b>\$16</b>	<b>\$65</b>
Dulcét Brut, New Zealand NV	<b>\$12</b>	<b>\$40</b>
Dulcét Méthode Traditionnelle, New Zealand NV	<b>\$16</b>	<b>\$60</b>

### SAUVIGNON BLANC

Villa Maria EarthGarden Organic Sauvignon Blanc, Marlborough, 2020	<b>\$15</b>	<b>\$45</b>
Villa Maria Single Vineyard Seaspray Sauvignon Blanc, Marlborough 2021	<b>\$17</b>	<b>\$50</b>
Villa Maria Reserve Wairau Valley Sauvignon Blanc, Marlborough, 2021	<b>\$16</b>	<b>\$45</b>
Villa Maria Single Vineyard Taylor's Pass Sauvignon Blanc, Marlborough, 2020	<b>\$17</b>	<b>\$50</b>

### AROMATICS

Villa Maria EarthGarden Organic Pinot Gris, Hawkes Bay, 2021	<b>\$15</b>	<b>\$45</b>
Villa Maria Single Vineyard Braided Gravels Albariño, Hawkes Bay, 2020	<b>\$17</b>	<b>\$50</b>
Villa Maria Reserve Pinot Gris, Marlborough, 2020	<b>\$15</b>	<b>\$45</b>
Villa Maria Single Vineyard Seddon Pinot Gris, Marlborough, 2019	<b>\$17</b>	<b>\$50</b>
Villa Maria Single Vineyard Seddon Pinot Gris, Marlborough, 2020	<b>\$17</b>	<b>\$50</b>

### CHARDONNAY

Villa Maria Reserve Chardonnay, Hawkes Bay, 2019	<b>\$16</b>	<b>\$55</b>
Villa Maria Reserve Chardonnay, Marlborough, 2019	<b>\$16</b>	<b>\$50</b>
Villa Maria Single Vineyard Taylors Pass Chardonnay, Marlborough, 2019	<b>\$17</b>	<b>\$65</b>
Villa Maria Single Vineyard Ihumātao Chardonnay, Auckland, 2020	<b>\$17</b>	<b>\$75</b>
Villa Maria Single Vineyard McDiarmid Chardonnay, Gisborne, 2020	<b>\$17</b>	<b>\$65</b>

### ROSÉ

Villa Maria EarthGarden Organic Rosé, Hawkes Bay, 2021	<b>\$15</b>	<b>\$45</b>
Villa Maria Single Vineyard The Attorney Organic Pinot Noir Rosé, Marlborough, 2020	<b>\$17</b>	<b>\$50</b>

### PINOT NOIR

Villa Maria EarthGarden Organic Pinot Noir, Marlborough, 2020	<b>\$15</b>	<b>\$50</b>
Villa Maria Reserve Pinot Noir, Marlborough, 2020	<b>\$17</b>	<b>\$65</b>
Villa Maria Single Vineyard Taylors Pass Pinot Noir, Marlborough, 2019	<b>\$19</b>	<b>\$80</b>

### GRENACHE

Villa Maria Cellar Selection Grenache, Hawkes Bay, 2018	<b>\$15</b>	<b>\$45</b>
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## MERLOT

Villa Maria Reserve Merlot, Gimblett Gravels, 2019 **\$17** **\$65**

## SYRAH

Villa Maria Reserve Syrah, Gimblett Gravels, 2019 **\$19** **\$80**

## BLENDED RED WINE

Villa Maria EarthGarden Organic Merlot Cabernet Sauvignon, Marlborough, 2020 **\$15** **\$50**

Villa Maria Reserve Cabernet Sauvignon Merlot, Gimblett Gravels, 2019 **\$19** **\$80**

Villa Maria Library Release Cabernet Sauvignon, Gimblett Gravels, 2013 **\$25** **\$130**

## SWEET WINE

Villa Maria Reserve Noble Riesling, Marlborough, 2018 **\$16** **\$60**

## OTHER BEVERAGES

**LF WINE SELTZER** | 4.8% ABV | 68 calories | 250ml **CAN**

Strawberry & Hibiscus with Rosé and sparkling water **\$9**

Yuzu, Mint & Cucumber with Sauvignon Blanc and sparkling water **\$9**

Pear & Ginger with Pinot Gris and sparkling water **\$9**

## BEER

Heineken Light, 2.5 % a.b.v **\$9**

Hawkes Bay Lager / Pilsner / IPA **\$10**

## SPARKLING WATER

Antipodes Water **400ML** **1L** **\$7** **\$11**

## PHOENIX DRINKS

Phoenix Juice selection of flavours, please ask wait staff **\$5**

Phoenix Organic: Ginger Beer/ Lemonade/ Cola/ Diet Cola **\$5**

## TEA

Zealong Organic Loose-Leaf Tea **\$5**

Breakfast, Grey, Green, Peppermint & Kawakawa, Caffeine-free Lemon & Ginger **\$5**

## ALLPRESS COFFEE

Short Black, Macchiato, Long Black **\$4**

Flat White, Cappuccino, Latte, Mochaccino, Hot Chocolate, Chai **\$5**

## TASTINGS

We also invite you to join one of our brand experience professionals for a guided premium tasting where you can learn more about the Villa Maria wine story. \$15 per person for 5 wines.

We also do Library tastings which gives you a unique opportunity to taste some of our aged wines that have been carefully cellared for you to enjoy. \$30 per person for 5 wines.

Bookings recommended.

## TOURS

We run a tour of our beautiful vineyard daily at 2pm (weather dependent). Taste 3 of our premium wines out in the vineyard guided by one of our brand experience professionals. \$25 per person bookings are essential.



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