

# Vineyard Café Summer Menu



VILLA MARIA  
NEW ZEALAND

## ALL DAY MENU *Available daily 10:00am - Close*

### Warm Turkish Bread **\$8**

Olive oil, dukkah and house-made spread.

### Soup of the Day **\$15**

Warm Turkish bread.

## ENTRÉES *Available daily 11:30am - 3:00pm*

### 1<sup>st</sup> Wine Match



### 2<sup>nd</sup> Wine Match



### Spiced Prawns **\$25** *GF DF*

Kimchi slaw, mango purée, crisp inari, edamame beans, and alfalfa sprout.

Cellar Selection  
Marlborough  
Rosé '18  
\$12 \$42

Cellar Selection  
Marlborough  
Dry Riesling '18  
\$11 \$39

### Pork Belly **\$25** *GF*

Apple parsnip purée, black doris plum sauce, apple chutney, crispy crackling, and Syrah jus.

Single Vineyard  
Seddon  
Pinot Gris '18  
\$13 \$49

Private Bin  
Marlborough  
Gewürztraminer '19  
\$10 \$35

### Citrus Ceviche Scallops **\$25** *GF DF*

Tropical fruit salad, coconut flakes, mandarin segment, and cucumber juice.

Reserve  
Wairau Valley  
Sauvignon Blanc '18  
\$12 \$45

Cellar Selection  
Gisborne  
Albariño '18  
\$11 \$39

### Smoked Chicken Salad **\$25** *GF*

Avocado, toasted almonds, orange, sprouts, chickpeas, and yoghurt ginger dressing.

Cellar Selection  
Marlborough  
Chardonnay '18  
\$11 \$39

Single Vineyard  
Braided Gravels  
Albariño '18  
\$13 \$49

### Watermelon Salad **\$24** *V*

Heirloom tomatoes, fennel, watermelon gazpacho, goats cheese mousse and avocado purée, compressed watermelon, and berry compote reduction.

Cellar Selection  
Marlborough  
Rosé '18  
\$12 \$42

Cellar Selection  
Marlborough  
Dry Riesling '18  
\$11 \$39

### Caesar Salad **\$19.5**

Baby cos, parmesan, croutons, crisp pancetta, anchovy, and soft egg.

Reserve Barrique  
Fermented Gisborne  
Chardonnay '17  
\$13 \$50

Cellar Selection  
Hawkes Bay  
Viognier '18  
\$11 \$39

### Add chicken **\$25**

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

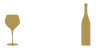
## MAINS

Available daily 11:30am - 3:00pm

1<sup>st</sup> Wine Match



2<sup>nd</sup> Wine Match



### Beef Eye Fillet

\$38

Caramelised cauliflower purée, crispy salami polenta, onion ketchup, chargrilled sweet corn, pickled onion, and Syrah jus.

Cellar Selection  
Marlborough Organic  
Pinot Noir '18  
\$11 \$42

Reserve  
Gimblett Gravels  
Syrah '14  
\$16 \$79

### Chicken Supreme **GF**

\$35

Miso carrot purée, kumara galette, braised savoy cabbage, carrot remoulade, dukkah powder, and jus roti.

Platinum Selection  
Hawkes Bay Sur Lie  
Chardonnay '18  
\$12 \$44

Cellar Selection  
Hawkes Bay  
Viognier '18  
\$11 \$39

### Fish of the Day

\$38

Watercress purée, confit cherry tomato, seafood croquette, yoghurt salsa, summer greens, turmeric coconut sauce.

Platinum Selection  
Marlborough  
Sauvignon Blanc '18  
\$10 \$39

Cellar Selection  
Gisborne  
Albariño '18  
\$11 \$39

### Salmon

\$38

Soba noodle salad, wakame ginger, silverbeet, and dashi beurre blanc.

Platinum Selection  
Marlborough  
Sauvignon Blanc '18  
\$10 \$39

Private Bin  
Marlborough  
Rosé '18  
\$11 \$37

### Lamb Rack

\$38

Dark cherry purée, miso eggplant, lamb shank empanadas, roasted pumpkin seed, green peas, chilli crème fraiche, and Lamb jus.

Reserve  
Gimblett Gravels  
Syrah '14  
\$16 \$79

Cellar Selection  
Gimblett Gravels  
Grenache '18  
\$12 \$45

### Smoked Duck Breast **GF**

\$38

Beetroot purée, apricot coulis, vanilla glazed heirloom baby carrot, candied nut feta, and Syrah jus.

Reserve  
Marlborough  
Pinot Noir '17  
\$14 \$65

Cellar Selection  
Hawkes Bay  
Grenache '18  
\$12 \$45

### Curry Pumpkin & Black Rice **V+ GF DF**

\$29

Curry maple pumpkin purée, soy glazed Portobello mushrooms, white bean, kale, and pomegranate vinaigrette.

Cellar Selection  
Marlborough Organic  
Pinot Noir '18  
\$11 \$42

Platinum Selection  
Marlborough Organic  
Rosé '18  
\$13 \$45

## SIDES

### Roasted Baby Potatoes **GF V**

\$9

Chipotle butter, and honey mustard sour cream.

### Bocconcini & Rocket Salad **GF V**

\$9

Heirloom cherry tomatoes, quinoa and vincotto dressing.

### Mesclun Leaf Salad **GF DF V**

\$9

Cucumber, cherry tomatoes and sherry vinaigrette.

### Chef's Selection of Seasonal Vegetables **V**

\$9

## DESSERTS

Available daily 11:30am - 3:00pm

Wine Match



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<b>Mango Curd Tart</b> <b>v</b>	<b>\$14</b>	Cellar Selection Marlborough Late Harvest Riesling '15 \$11 \$35
Vanilla mango compote, peanut butter granola, coconut cream, fresh grapes, crisp meringue, and coconut ice cream.		
<b>White Chocolate Parfait</b> <b>v</b>	<b>\$14</b>	Reserve Marlborough Noble Riesling '16 \$13 \$50
Berry coulis, lemon gel, compressed strawberries, crisp coconut shreds, and blackcurrant sorbet.		
<b>Banana Cheesecake</b> <b>v</b>	<b>\$14</b>	Cellar Selection Marlborough Late Harvest Riesling '15 \$11 \$35
Caramelised banana, espresso ganache, chocolate sablé, and yuzu sorbet.		
<b>Kohu Road Ice Cream and Sorbet</b> <b>GF v</b>	<b>\$12</b>	
Selection of ice creams.		
<b>Kapiti Cheese Platter</b> <b>v</b> <b>with accompaniments</b>	<b>\$30</b>	
Blue   Cheddar   Brie		
<b>Individual Kapiti Cheese Platter</b> <b>v</b> <b>with accompaniments</b>	<b>\$15</b>	
Choose one: Blue   Cheddar   Brie		

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### Safety Notice

The Vineyard Café is surrounded by extensive grounds with deep water features and a working winery. For your children's safety, please ensure they are supervised at all times. Thank you.