

## LUNCH MENU | DESSERTS

### Crème Brulee

Ginger bread, poached rhubarb, pear, and raspberry sorbet.

\$14

*Wine Match*  
Cellar Selection Marlborough  
Late Harvest Riesling '15

🍷 \$11 🍷 \$35

### Date Pudding

Cinnamon crumb, caramelized apple, butterscotch, and vanilla cream.

\$14

Reserve Marlborough  
Noble Botrytis Semillon '11

🍷 \$13 🍷 \$45

### Chocolate Mousse

Cherry short bread, coconut ice cream, and wine jelly.

\$14

Cellar Selection Marlborough  
Late Harvest Riesling '15

🍷 \$11 🍷 \$35

### New Zealand Artisan Ice Cream and Sorbet GF

Selection of ice creams.

\$12

### Kapiti Cheese Platter with accompaniments

Blue | Cheddar | Brie

\$25

### Individual Kapiti Cheese Platter with accompaniments

Choose one: Blue | Cheddar | Brie

\$9

## TEA & COFFEE

### Selection of Teas

Please ask wait staff for our selection.

\$3.5

### Allpress Coffee

Long Black | Short Black | Macchiato

Latte | Flat White | Cappuccino

Mochaccino | Hot Chocolate | Chai

Extras: *Vanilla, Caramel, Hazelnut, Soy, Extra Shot*

\$3.5

\$4

\$4.5

\$0.5

## CELLAR DOOR WINE TASTINGS

### Standard Tasting / 5 wines

per person \$10

### Premium Tasting / 5 wines

per person \$15

While visiting the winery why not try the wonderful wines that we offer? Whether you consider yourself a connoisseur or a beginner, our Cellar Door experience offers something for everyone. Our staff can educate you on our range of wines with an informative and entertaining wine tasting.

## WINERY TOURS

per person \$5

**11:00am & 2:00pm daily.** Alternative times can be arranged in advance.

### 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.

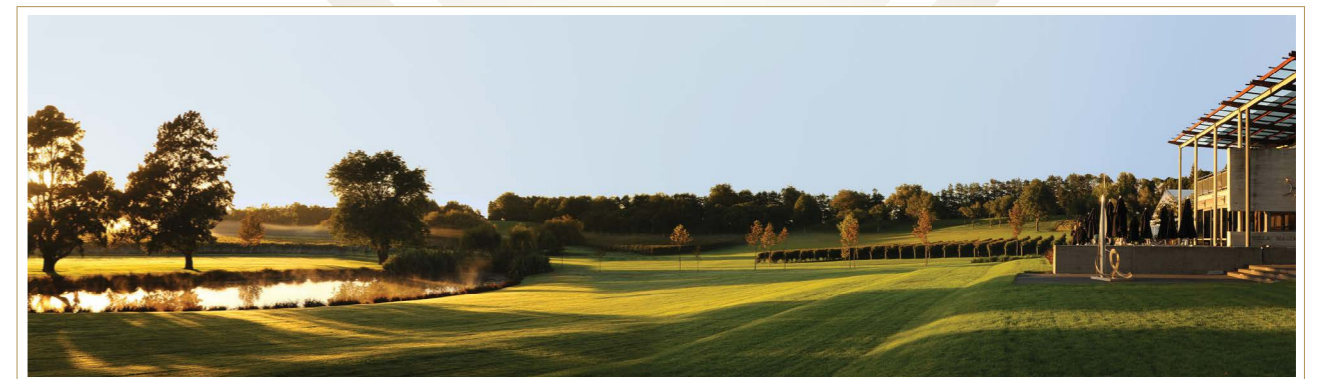
V Vegetarian GF Gluten free DF Dairy free - please ask staff for our dairy free starter / main options



# VILLA MARIA

NEW ZEALAND

## Menu



## Home of New Zealand's Most Awarded Winery

We are 100% family owned and resolutely proud of our history. Founder and owner Sir George Fistonich has always been driven by an unrelenting passion for quality and it is this leadership that sees Villa Maria filled with passionate and talented people dedicated to making your wine experience the best it can be.

We have an unparalleled history of awards for our wines and our pursuit of extraordinary quality is confirmed by the acclaim and medals that we have received over the years at major national and international wine shows and competitions.



**Top 3 Most Admired Wine Brands Worldwide and No.1 in New Zealand**

DRINKS INTERNATIONAL 2019



**Most Trusted NZ Wine Brand**

READER'S DIGEST 2018



**Four Trophies and 13 Gold Medals**

NEW ZEALAND WINE OF THE YEAR 2018



**Four Trophies including Champion Wine of Show**

MARLBOROUGH WINE SHOW 2018



**New Zealand Winery of the Year (our 16<sup>th</sup> win in 21 years)**

WINESTATE MAGAZINE 2018

New Zealand's Most Awarded Winery

## ALL DAY MENU

Available daily 10:00am - Close

<b>Warm Turkish Bread</b> Olive oil, dukkah and house-made spread.	<b>\$8</b>
<b>Soup of the Day</b> Warm Turkish bread.	<b>\$11</b>

## LUNCH MENU | STARTERS

Available daily 11:30am - 3:00pm

<b>Tiger Prawns</b> Curry tomato bisque, capelli d'angelo, chimichuri, garlic crumb, coriander oil, and crisp sage.	<b>\$25</b>
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<b>Halloumi Salad</b> (V) Grilled orange segment, baby beetroot, roasted pumpkin, cucumber and sesame dressing.	<b>\$24</b>
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<b>Pork Belly</b> Kumara puree, black pudding crumb, pickled daikon, seared scallop, apple jam, and syrah jus.	<b>\$25</b>
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<b>Venison Pie</b> Corn custard, rocket salad, and grilled Turkish bread.	<b>\$25</b>
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<b>Caesar Salad</b> Baby cos, parmesan croutons, crisp pancetta, anchovy, and soft egg	<b>\$19.5</b>
<i>Add chicken</i>	<b>\$25</b>

### Wine Match

### Alternate Varietal

Single Vineyard Seddon Pinot Gris '18 🍷 \$12 🍷 \$49	Single Vineyard Ihumatao Verdelho '14 🍷 \$12 🍷 \$49
Cellar Selection Marlborough Pinot Noir Rosé '18 🍷 \$10 🍷 \$39	Private Bin Marlborough Riesling '18 🍷 \$10 🍷 \$39
Platinum Selection Marlborough Pinot Gris '18 🍷 \$11 🍷 \$42	Cellar Selection Hawkes Bay Viognier '18 🍷 \$11 🍷 \$39
Cellar Selection Hawkes Bay Syrah '17 🍷 \$11 🍷 \$42	Cellar Selection Gimblett Gravels Grenache '17 🍷 \$11 🍷 \$42
Reserve Barrique Fermented Gisborne Chardonnay '17 🍷 \$13 🍷 \$50	Cellar Selection Hawkes Bay Viognier '18 🍷 \$11 🍷 \$39

## LUNCH MENU | MAINS

Available daily 11:30am - 3:00pm

<b>Beef Short Rib</b> (GF) Onion puree, pickled wild mushroom, miso garlic chives, shallot crisp, and syrah jus.	<b>\$38</b>
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<b>Chicken Supreme</b> (GF) (DF) Cashew maple puree, braised puy lentils, pickled mushroom, seared kale, and jus roti.	<b>\$35</b>
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<b>Fish of the Day</b> (GF) Turmeric potatoes, braised daikon, Asian greens, passionfruit dashi broth, pickled spring onion, and nori crisp.	<b>\$38</b>
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<b>Salmon</b> (GF) Red curry risotto, green Thai salsa, lemon coconut cream, and seaweed salad.	<b>\$38</b>
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<b>Lamb Rack</b> (GF) Sweet capsicum puree, lamb moussaka, curry labna, cashew nut, eggplant chutney, and syrah jus.	<b>\$38</b>
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<b>Duck Confit</b> Balinese duck, creamed parsnip, bok choy, pickled cherries, and Grandmarnier jus.	<b>\$38</b>
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<b>Pumpkin Croquette</b> (V) Tahini yoghurt, romesco salsa, mandarin coulis, green herb oil, pickled onion, cucumber salad, and red whitloof.	<b>\$29</b>
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### Wine Match

### Alternate Varietal

Reserve Gimblett Gravels Syrah '16 🍷 \$16 🍷 \$79	Cellar Selection Hawkes Bay Merlot Cabernet '17 🍷 \$11 🍷 \$42
Single Vineyard Ihumatao Chardonnay '17 🍷 \$14 🍷 \$60	Cellar Selection Hawkes Bay Viognier '18 🍷 \$11 🍷 \$39
Reserve Clifford Bay Sauvignon Blanc '18 🍷 \$11 🍷 \$45	Cellar Selection Gisborne Albariño '17 🍷 \$11 🍷 \$39
Single Vineyard Seddon Pinot Gris '18 🍷 \$12 🍷 \$49	Platinum Selection Marlborough Organic Rosé '18 🍷 \$11 🍷 \$42
Reserve Hawkes Bay Merlot '16 🍷 \$16 🍷 \$69	Single Vineyard Southern Clays Pinot Noir '17 🍷 \$15 🍷 \$70
Cellar Selection Marlborough Organic Pinot Noir '18 🍷 \$11 🍷 \$42	Cellar Selection Hawkes Bay Syrah '17 🍷 \$11 🍷 \$42
Cellar Selection Marlborough Pinot Noir Rosé '18 🍷 \$10 🍷 \$39	Cellar Selection Gisborne Albariño '17 🍷 \$11 🍷 \$39

## SIDES

<b>Potato Swede Mash</b> (GF) (V) Fresh herbs.	<b>\$9</b>
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<b>Mesclun Leaf Salad</b> (GF) (DF) (V) Cucumber, cherry tomatoes with sherry vinaigrette.	<b>\$9</b>
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<b>Chefs Selection of Seasonal Vegetables</b> (V)	<b>\$9</b>
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<b>Roasted Cauliflower</b> (GF) (DF) (V) Harissa oil, pickled sultana.	<b>\$9</b>
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If you have any particular dietary requirements or allergies please advise our staff prior to ordering. While we will do our best to try and accommodate your requirements, please understand that we do handle ingredients such as nuts, eggs and other allergens on site and therefore cannot guarantee that any menu items are allergen free.