

# Vineyard Café Summer Menu



VILLA MARIA  
NEW ZEALAND

## ENTRÉES

Available daily 11:30am - 3pm

1<sup>st</sup> Wine Match



2<sup>nd</sup> Wine Match



### Spiced Prawns **GF DF**

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

\$25

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

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

### Pork Belly **GF**

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

\$25

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

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

### Citrus Ceviche Scallops **GF DF**

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

\$25

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

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

### Smoked Chicken Salad **GF**

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

\$25

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

Single Vineyard  
Braided Gravels  
Albariño '19  
\$13 \$49

### Watermelon Salad **V**

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

\$24

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

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

### Caesar Salad

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

\$19.5

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 - 3pm

1<sup>st</sup> Wine Match



2<sup>nd</sup> Wine Match



### Beef Eye Fillet

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

\$38

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

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

### Chicken Supreme **GF**

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

\$35

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

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

### Fish of the Day

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

\$38

Platinum Selection  
Marlborough  
Sauvignon Blanc '19  
\$10 \$39

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

### Salmon

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

\$38

Platinum Selection  
Marlborough  
Sauvignon Blanc '19  
\$10 \$39

Private Bin  
Marlborough  
Rosé '19  
\$11 \$37

### Lamb Rack

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

\$38

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

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

### Smoked Duck Breast **GF**

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

\$38

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

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

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

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

\$29

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

Platinum Selection  
Marlborough Organic  
Rosé '19  
\$13 \$45

## SIDES

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

Chipotle butter, and honey mustard sour cream.

\$9

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

Heirloom cherry tomatoes, quinoa and vincotto dressing.

\$9

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

Cucumber, cherry tomatoes and sherry vinaigrette.

\$9

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

\$9

## DESSERTS

Available daily 11:30am - 3pm

Wine Match



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<b>Mango Curd Tart</b> v	\$14	Cellar Selection Marlborough Late Harvest Riesling '19 \$11 \$35
Vanilla mango compote, peanut butter granola, coconut cream, fresh grapes, crisp meringue, and coconut ice cream.		
<b>White Chocolate Parfait</b> v	\$14	Reserve Marlborough Noble Riesling '18 \$13 \$50
Berry coulis, lemon gel, compressed strawberries, crisp coconut shreds, and blackcurrant sorbet.		
<b>Banana Cheesecake</b> v	\$14	Cellar Selection Marlborough Late Harvest Riesling '19 \$11 \$35
Caramelised banana, espresso ganache, chocolate sablé, and yuzu sorbet.		
<b>Kohu Road Ice Cream and Sorbet</b> GF v	\$12	
Selection of ice creams.		

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## ALL DAY MENU

<b>Warm Turkish bread</b> v	\$8	<b>Vegetarian Platter</b> v	\$50
Olive oil, dukkah and house-made spread.		Smoked Portobello, eggplant parfait, charred vegetables, heirloom tomatoes, olives, crostini, selection of Kapiti cheeses.	
<b>Soup of the Day</b>	\$15	<b>Winemaker's Platter</b>	\$57
Warm Turkish bread.		Cured meats, smoked salmon, olives, antipasto, Kapiti cheeses and salad.	
<b>Kapiti Cheese Platter with accompaniments</b> v	\$30	<b>Charcuterie Platter</b>	\$57
Blue   Cheddar   Brie		Wild pork pistachio nut terrine, duck liver parfait, prosciutto, Kapiti cheeses, preserves.	
<b>Individual Kapiti Cheese Platter with accompaniments</b> v	\$15		
Choose one: Blue   Cheddar   Brie			

### 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.