

# The Tasting Room



VILLA MARIA  
NEW ZEALAND

## ENTREES

<b>Smoked Greenlip mussels served with kombu dressing, passionfruit and blackcurrant</b> GF DF	\$16
Villa Maria Reserve Wairau Sauvignon Blanc 2020	🍷 \$11
<b>Clevedon Mozzarella, charred peach with fresh peach relish and toasted pine nuts</b> V GF	\$17
Villa Maria Single Vineyard Seddon Pinot Gris 2019	🍷 \$12
<b>East Coast crayfish, spiced bisque mayonnaise in two éclairs</b>	\$19
Villa Maria Single Vineyard Braided Gravels Albariño 2019	🍷 \$12
<b>Kaarage chicken with ginger, chilli and garlic</b> DF GF	\$16
Villa Maria Reserve Barrique Gisborne Chardonnay 2018	🍷 \$13
<b>Smoked salmon and salmon caviar on brioche toast brushed in beef fat with grapefruit dressing</b>	\$18
Villa Maria Single Vineyard Ihumātao Chardonnay 2019	🍷 \$14

## MAINS

<b>Corn fed chicken breast with smoked aubergine, black olive and red pepper</b> DF GF	\$28
Villa Maria Reserve Hawkes Bay Chardonnay 2019	🍷 \$13
<b>Canter Valley duck and salt-baked beetroot, served with cherry hoisin and green herb gel</b> DF GF	\$32
Villa Maria Single Vineyard Taylors Pass Pinot Noir 2016	🍷 \$17
<b>Yakitori lamb loin, served with mushroom ketchup and red fruit chutney</b> DF GF	\$32
Villa Maria Reserve Gimblett Gravels Syrah 2014	🍷 \$17
<b>Beef sirloin served with red fruit, charred onion pearls and potato</b> DF GF	\$32
Villa Maria Reserve Gimblett Gravels Cabernet Sauvignon Merlot 2018	🍷 \$17
<b>Pearl barley tabbouleh with baby vegetable barigoule, lemon and parsley</b> V+ DF	\$25
Villa Maria Single Vineyard Taylors Pass Chardonnay 2018	🍷 \$17

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

## PLATTERS

SERVES 2 PEOPLE

<b>Antipasto Board</b>	\$50
Selection of cured meats and condiments with Totara cheddar, Windsor blue, Mt Domet double cream brie, mixed crackers and freshly baked artisan bread	
<b>Cheese Board V</b>	\$50
Totara cheddar, Windsor blue, Mt Domet double cream brie, with oat and hazelnut crackers, lavosh and chutneys	
<b>Artisan Bread and olive board V</b>	\$13
Freshly baked artisan bread rolls, marinated olives and feta, cultured butter, olive oil and balsamic vinegar	

## SIDES

<b>Foraged leaf and seedling salad with brioche croûtes V</b>	\$9
<b>Truffle smash potatoes V GF</b>	\$9

## DESSERTS

<b>New season strawberries poached in wine with a raspberry thyme sorbet and brown sugar pâté sablé V</b>	\$16
Villa Maria Single Vineyard The Attorney Pinot Noir Rosé 2019	🍷 \$12
<b>White chocolate tart with cherry sorbet and a dark cherry gel V</b>	\$16
Dulcét Brut NV	🍷 \$10
<b>Selection of petit chocolates</b>	\$12

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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 over a decade ago, 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 Single Vineyard Ihumātao Gewürtztraminer, 2008	\$13	\$55
Villa Maria Single Vineyard Ihumātao Chardonnay, Auckland, 2006	\$16	\$70
Villa Maria Reserve Hawkes Bay Chardonnay, 2009	\$14	\$60
Villa Maria Single Vineyard Keltern Chardonnay, 2002	\$25	\$120
Villa Maria Single Vineyard Taylor's Pass Pinot Noir, Marlborough, 2005	\$18	\$80
Villa Maria Reserve Merlot, Gimblett Gravels, 2005	\$16	\$70
Villa Maria Reserve Syrah, Gimblett Gravels, 2005	\$17	\$75
Villa Maria Reserve Cabernet Sauvignon Merlot, Gimblett Gravels, 2005	\$17	\$75
Villa Maria Noble Riesling, Marlborough, 2009	\$14	\$60

## WINE FLIGHTS

### Chardonnay showcase

\$20

- Villa Maria Single Vineyard Taylors Pass Chardonnay, Marlborough, 2018
- Villa Maria Single Vineyard Ihumātao Chardonnay, Auckland, 2019
- Villa Maria Reserve Barrique Chardonnay, Gisborne, 2018

### Light and bright

\$20

- Villa Maria Méthode Traditionnelle, Marlborough, 2016,
- Villa Maria Single Vineyard Braided Gravels Albariño, Hawkes Bay, 2019
- Villa Maria Reserve Wairau Sauvignon Blanc, Marlborough, 2020

### Reserve red

\$25

- Villa Maria Reserve Pinot Noir, Marlborough, 2018
- Villa Maria Reserve Cabernet Sauvignon/Merlot, Gimblett Gravels, 2018
- Villa Maria Reserve Syrah, Gimblett Gravels, 2014

## WINE LIST



### SPARKLING

Villa Maria Méthode Traditionnelle, Marlborough, 2016	\$13	\$50
Dulcét Brut, New Zealand NV	\$10	\$35

### SAUVIGNON BLANC

Villa Maria Reserve Wairau Valley Sauvignon Blanc, Marlborough, 2020	\$11	\$40
Villa Maria Single Vineyard Taylors Pass Sauvignon Blanc, Marlborough, 2019	\$12	\$45

### AROMATICIS

Villa Maria Cellar Selection Albariño, Gisborne, 2020	\$10	\$35
Villa Maria Single Vineyard Braided Gravels Albariño, Hawkes Bay, 2019	\$12	\$45
Villa Maria Reserve Pinot Gris, Marlborough, 2020	\$11	\$40
Villa Maria Single Vineyard Seddon Pinot Gris, Marlborough, 2019	\$12	\$45

### CHARDONNAY

Villa Maria Reserve Chardonnay, Hawkes Bay, 2019	\$13	\$50
Villa Maria Reserve Barrique Chardonnay, Gisborne, 2018	\$13	\$50
Villa Maria Single Vineyard Taylors Pass Chardonnay, Marlborough, 2018	\$14	\$60
Villa Maria Single Vineyard Ihumātao Chardonnay, Auckland, 2019	\$14	\$60

### ROSÉ

Villa Maria Single Vineyard The Attorney Organic Pinot Noir Rosé, Marlborough, 2019	\$12	\$45
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### PINOT NOIR

Villa Maria Reserve Pinot Noir, Marlborough, 2019	\$16	\$60
Villa Maria Single Vineyard The Attorney Pinot Noir, Marlborough, 2017	\$20	\$90
Villa Maria Single Vineyard Taylors Pass Pinot Noir, Marlborough, 2016	\$17	\$75

### GRENAICHE

Villa Maria Cellar Selection Grenache, Hawkes Bay, 2018	\$12	\$45
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## MERLOT

Villa Maria Reserve Merlot, Gimblett Gravels, 2014



\$17



\$65

## SYRAH

Villa Maria Reserve Syrah, Gimblett Gravels, 2014

\$17

\$75

## BLENDED RED WINE

Villa Maria Reserve Cabernet Sauvignon Merlot,  
Gimblett Gravels, 2018

\$17

\$75

Villa Maria Library Release Cabernet Sauvignon,  
Gimblett Gravels, 2013

\$23

\$110

## SWEET WINE

Villa Maria Reserve Noble Riesling, Marlborough, 2018

\$13

\$50

## OTHER BEVERAGES

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

Strawberry & Hibiscus with Rosé and sparkling water

CAN

\$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

\$10

Hawkes Bay Pilsner

\$10

Hawkes Bay APA

\$10

## SPARKLING WATER

Antipodes Water

400ML

\$7

1L

\$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

## ALLPRESS COFFEE

Short Black, Macchiato, Long Black

\$4

Flat White, Cappuccino, Latte, Mochaccino, Hot Chocolate, Chai

\$5

## TASTING & TOURS

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. Bookings recommended.

From Tuesday to Friday at 2pm, we host a guided tour in the vineyard where you can learn more about Villa Maria's viticulture and sustainability journey. \$10 per person.

On Saturday we run a combined tour and tasting experience R18. \$25 per person.

Our tours are strictly limited to 12 people. They are weather dependent and bookings are highly recommended.