

Lunch

Starters

House breads & Mahana Gold Olive Oil	6.00
Marinated kalamata & sicilian green olives	8.00
Ora King salmon treacle cured with mandarin, seed, muesli & Neudorf sheep yoghurt <i>Recommended Wine Pairing ~ 2015 Mahana Clays & Gravels Davey's Lease Sauvignon Blanc</i>	20.00
Smoked duck breast & spring roll with mango gel & radish salad <i>Recommended Wine Pairing ~ 2016 Mahana Pinot Noir Carbonique</i>	22.00
Mahana Riesling cheesecake with Cranky Goats Cheese, parsley sponge, beetroot carpaccio & sesame praline <i>Recommended Wine Pairing ~ 2016 Mahana Riesling</i>	18.00
Winemaker's Tapas Long Board ~ Explore our Chef's menu, with five different tapas to reflect the season. Subject to availability (Includes fish, meat, cheese & vegetable)	24.00

Mains

Angus beef sirloin, brisket tart with salted caramel onions & potato terrine <i>Recommended Wine Pairing ~ 2014 Mahana Clays & Gravels Woolly's Corner & Cornelia's Nine Pinot Noir</i>	33.00
Coastal lamb rump marinated in amchur & belly samosa with cucumber heart, pea puree, cucumber relish & whipped kumara <i>Recommended Wine Pairing ~ 2014 Mahana Pinot Noir</i>	32.00
Pappardelle with smoked chicken, local sheep's brie, pancetta & rocket <i>Recommended Wine Pairing ~ 2016 Mahana Pinot Noir Carbonique or 2014 Mahana Pinot Noir</i>	28.00
Panko-crusted Moutere tofu in peanut broth with stir-fried vegetables <i>Recommended Wine Pairing ~ 2016 Mahana Riesling</i>	28.00
Market fish of the day ~ Ask your server	32.00

Sides

Israeli couscous with roasted market vegetables, feta & harissa	7.00
Hand-cut chips cooked in duck fat with South Island sea salt	7.00
Gypsy salad ~ Raw vegetables with yoghurt, cumin & roasted peanuts	7.00

Platters

Selection of South Island cheeses with crackers, breads, air dried grapes & chutney	30.00
Smoked salmon, prawns, mussels, local cheese, cured meats, pickles, house chutney & breads	46.00
Kid's platter	12.50

Lunch menu available from eleven until three

Our chefs are happy to cater to vegetarian, gluten & dairy free guests ~ Please ask your server