

## BRUNCH DISHES - 10<sup>am</sup> to 1<sup>pm</sup>

**beachside breakfast** **20**  
bacon, poached eggs, pork & fennel sausages,  
grilled tomato, *te mata* mushrooms  
on toasted ciabatta *or* five grain

**potato rosti** GF **18**  
house-made rosti, poached eggs, hollandaise,  
wilted spinach - with bacon *or* smoked salmon

**baked eggs** GF DF **17**  
potato, kale & tomato with your choice of:  
bacon, house smoked salmon, *or te mata* mushrooms

**french toast** **16**  
berry compote & crème Chantilly *or* bacon & maple syrup

**button mushrooms** **15**  
creamy thyme *te mata* mushrooms  
on toasted ciabatta *or* five grain bread

**extras:**

2 eggs	<b>3</b>	bacon	<b>5</b>
mushrooms	<b>3</b>	sausage	<b>5</b>
tomato	<b>3</b>	salmon	<b>5</b>



### HB HOSPO AWARDS 2018

*finalist "outstanding winery restaurant"*

*winner - "emerging chef"- Dylan Olsen*

## BREADS

housemade **ciabatta** roll **12**

onion, olive & rosemary **focaccia** **12**

*(served with butter & chef's choice of 2 dips)*

## TO START - SMALLER PLATES

citrus & butter fried **bluenose cheeks** GF **18**  
on baby cos with mignonette dressing

*- match with Beachhead Chardonnay 2017*

crayfish **bisque** - baked NZ *diamond shell* clams **18**  
& housemade ciabatta

*- match with Coastal Pinot Gris 2018*

*Japanese* ponzu **beef wontons** **20**  
on vegetable soba noodle sauté

*- match with Cape Kidnappers Merlot 2017*

parmesan crusted *Clevedon Valley* buffalo **baby mozzarella** **17**  
with heirloom cherry tomato & gazpacho dressing V

*- match with Coastal Gewürztraminer 2018*

pan-fried **duck breast**, cauliflower & thyme purée, GF **20**  
roasted pearl onion, blackberry sauce

*- match with Cape Kidnappers Syrah 2017*

*our chefs are happy to adjust a specific dish on request*

*we like to buy locally where possible, using free range eggs, pork & poultry*

*we constantly endeavour to source & identify ethically responsible products for our menu*

## MAIN PLATES

spice dusted *Ovation* **lamb rack**, DF GF **38**  
quinoa & beetroot cake, walnut & spinach garlic pesto,  
pea tendrils, mint, preserved lemon, red wine jus

- match with *Cape Kidnappers Syrah 2017*

dry aged *Angus* **beef rib eye**, GF **36**  
smoked agria & horseradish mash, carpaccio of tomato,  
mustard streak, red wine jus

- match with *Old Olive Block 2016*

spiced **bhaji fritter** GF V **27**  
chickpea, courgette, carrot  
chunky seasonal salsa: roast sweetcorn, capsicum & onion  
- salted *Clevedon Valley* buffalo curd & yoghurt dressing

- match with *Coastal Sauvignon Blanc 2018*

## FOR THE TABLE

seasonal leafy **green salad** - toasted seeds **8**

agria **fries** with aioli - house cut **8**

duck fat **potatoes** **8**

**gluten free** - GF

**dairy free** - DF

**vegetarian** - V

## ALL DAY MENU

housemade <b>ciabatta</b> roll	<b>12</b>
onion, olive & rosemary <b>focaccia</b>	<b>12</b>

*(served with butter & chef's choice of 2 dips)*

### THE SEASONAL TASTING PLATTER **45**

*Hohepa* feta & peperonata salad  
oak smoked salmon - barrel smoked marinated mushrooms,  
chilli garlic fried prawns & chorizo - prosciutto *Emiliano*,  
spice roasted olives & whole almond, sundried tomato & white bean dip  
water crackers & ciabatta

### THE CHEESEBOARD **27**

please ask for today's selection of 3 fine cheese  
served with quince paste, fruits & falwasser crackers

## COLD BEVERAGES

*by the glass:*

Hawke's Bay - fresh & cold pressed

**THE apple PReSS** **5.5**

pulpy **orange** & braeburn apple

**feijoa** & royal gala apple

**JAZZ apple**

lemon, lime & bitters **5.5**

Lemonade or coke

*by the bottle:*

**HAKANOA** **7.5**

*wild fermented* dry ginger beer

## HOT BEVERAGES

### **coffees**

long black **4.5**

espresso **4.5**

flat white **5**

cappuccino **5**

latte glass **5**

chai latte **5**

mochaccino **5**

hot chocolate **5**

piccolo **5**

latte bowl **6.5**

flat white bowl **6.5**

**teas** **4.5**

english breakfast

earl grey

green tea

chamomile