

BRUNCH DISHES - 10^{am} to 1^{pm}

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	3	bacon	5
mushroom	3	sausage	5
tomato	3	salmon	5



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

<i>Catalan</i> matzo crusted fish in traditional aromatic escabeche style	17
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- match with Coastal Sauvignon Blanc 2018

crayfish bisque - baked NZ <i>diamond shell</i> clams & housemade ciabatta	18
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- match with Coastal Pinot Gris 2018

<i>Japanese</i> ponzu beef wontons on vegetable soba noodle sauté	20
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- match with Cape Kidnappers Merlot 2017

panko crusted <i>Origin Earth</i> halloumi peperonata, lemon & walnut micro salad	V 17
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- match with Beachhead Chardonnay 2017

kumara gnocchi in a rich Pomodoro sauce fresh herbs, crisp pancetta & parmigiano reggiano	17
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- match with Cape Kidnappers Merlot 2017

our chefs are happy to adjust a specific dish on request

we like to buy local 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 steak, red wine jus

- match with *Old Olive Block 2016*

house **falafel croquettes**, V **27**
fresh salad of broccoli couscous & carrot,
coriander spiced buffalo curd
vegan on request

- match with *Reserve 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 ciabatta roll	12
onion, olive & rosemary focaccia	12

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

THE SEASONAL TASTING PLATTER **45**

Hohepa feta & peperonata salad
chicken liver pâté - barrel smoked marinated mushrooms,
chilli garlic fried prawns & chorizo - prosciutto *Emiliano*,
spice roasted olives & whole almond, sundried tomato & white bean dip
cumin seed lavosh 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

coke **5.5**

diet coke

lemon, lime & bitters

lemonade

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