

*welcome to the*  
**RED SHED RESTAURANT & CELLAR DOOR**  
**at CLEARVIEW ESTATE since 1989**

“producer of iconic wines with pedigree, estate grown & handcrafted by people with passion since 1989 ~ Nestled amongst grapevines and olive trees on the Kidnappers Coast, Clearview’s iconic Red Shed Restaurant, sheltered courtyard and chapel-like olive grove provide the perfect winery lunch location. Enjoy contemporary Mediterranean fare matched with our acclaimed estate grown wines”

- this is our menu for brunch 10<sup>am</sup> to 1<sup>pm</sup>
- lunch, sides, dessert, children & platters 12 to 3<sup>pm</sup>
  - some all-day options 10<sup>am</sup> to 4.30<sup>pm</sup>
- you will find the wine & beverage lists at the back

- one single payment per table is required -

*Our People*

Proprietors:

Tim Turvey & Helma van den Berg

Head Chef – Peter Hallgarth

Front of house Managers:

Ketan Barhate & Kevin Alexander

## OUR DAILY SPECIALS

### **SOUP OF THE DAY** **14**

leek, potato & chorizo **soup**

### **PASTA OF THE DAY** **30**

rocket pesto, olive, caper & sundried tomatoes **tagliatelle**

### **MARKET FRESH FISH OF THE DAY** **32**

pan-fried **gurnard** on fennel, cavolo nero & tomato farro with salsa verde

### **BREADS**

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

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

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

## **TO START - SMALLER PLATES**

**prawns on slaw** - with fresh coconut & sweet peanut vinaigrette GF **18**

*- match with Coastal Sauvignon Blanc 2017*

*Fraser island* spanner **crab sliders** with tarragon, caper aioli & micro salad **18**

*- match with Coastal Chardonnay 2017*

cider braised free-range **pork cheeks** with fried dumplings **18**

*- match with Reserve Syrah 2016*

seared **scallops** – fried *black ball* black pudding **18**  
with crisp apple salad

*- match with Beachhead Chardonnay 2016*

grilled *Origin Earth* **halloumi** – on pickled vegetables, **17**  
fresh garden leafy greens salad, beetroot relish

*- match with Coastal Pinot Gris 2017*

*our chefs are happy to adjust a specific dish on request where possible – ask your waitperson  
we endeavour to source & identify ethically responsible products for our menu, wherever possible*

## SIDE DISHES

rocket, <b>pear &amp; parmesan</b> salad	<b>8</b>
house <b>fries</b> with aioli	<b>8</b>
duck fat <b>potatoes</b>	<b>8</b>

## MAIN PLATES

confit <b>duck leg</b> , roasted swede, celeriac & thyme, butter sautéed savoy cabbage with port wine jus <i>- match with Cape Kidnappers Merlot 2016</i>	GF	<b>34</b>
miso rubbed <i>Angus</i> <b>beef fillet</b> , fresh horseradish & agria puree, sesame grilled bok choy, forest mushroom jus <i>- match with Enigma 2015</i>	GF	<b>34</b>
twice baked goat's cheese & chive <b>soufflé</b> <i>- match with Beachhead Chardonnay 2016</i>	V	<b>30</b>
<b>spring salad</b> of Clearview avocado, roast ricotta, black barley, charred beetroot, crisp shallots, pomegranate dressing <i>- match with 'Black Reef' Blush 2017</i>	V	<b>24</b>

**gluten free** – GF

**dairy free** – DF

**vegetarian** – V

## DESSERT

**white chocolate mousse** – vanilla sablé, rhubarb two ways  
& chocolate soil ~ *match Sea Red* **14**

local *Granny Smith* **apple tart** with crème anglaise, drunken raisins,  
whiskey butterscotch sauce **14**  
~ *match with Late Harvest Chardonnay*

*Chai* spiced crème **brûlée** with orange & walnut biscotti **14**  
~ *match with Late Harvest Chardonnay*

black forest **affogato** - traditional Italian dessert **14**  
hot espresso over ice cream, berry coulis, with Frangelico liqueur GF  
~ *match with Sea Red*

**white forest** – vanilla ice cream, passionfruit & white chocolate sauce,  
limoncello liquor, toasted almonds GF **14**  
~ *match with Late Harvest Chardonnay*

## THE CHEESEBOARD **27**

quince paste, glazed figs, seasonal fruits, *falwasser* crackers  
served with chef's selection of 3 cheeses

## BRUNCH DISHES – 10<sup>AM</sup> TO 1<sup>PM</sup>

**beachside breakfast** **19**  
bacon, poached eggs, pork & fennel breakfast sausages, button mushrooms,  
grilled tomato on toasted ciabatta *or* five grain

house-made **potato rosti** - free range poached eggs & hollandaise **17**  
with bacon *or* smoked salmon & wilted spinach

**smashed eggs** on wholegrain with house smoked salmon **17**  
*or blackball* black pudding & wilted kale

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

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

house-made **toasted muesli** with berry compote, **12**  
*Origin Earth* milk & yoghurt

### extras:

2 eggs – mushroom - tomato each **3**

bacon – sausage – salmon each **5**

*our eggs are free range & all breads are baked by our chefs  
gluten-free bread available*

## ALL DAY MENU - 10AM TO 4.30 PM

housemade <b>ciabatta</b> roll	<b>12</b>
onion, olive & rosemary <b>focaccia</b> (served with butter & chef's choice of 2 dips)	<b>12</b>
freshly made <b>soup</b> of the day	<b>14</b>

### THE PLATTER

**45**

seared saku tuna, Clearview roasted olives, prosciutto, salami,  
marinated in shell NZ green lipped mussels,  
basil-marinated *Italian* mozzarella salad,  
seasonal dips & fruit chutney, house ciabatta

## FOR CHILDREN - - (under 16)

### MAIN

#### children's platters

- ★ bean & cheese **Quesadilla**, vege sticks & dip, fresh fruits **12.5**  
- add ham **13.5**
- ★ panko crumbed fresh **fish bites** w house fries, dips & vege sticks **13.5**

### OTHER

- ★ classic **macaroni cheese** w peas & bacon **10**
- ★ house *agria* potato **fries** w mayo & tomato sauce C, D **8**

### SWEET TREATS

**8**

- ★ ice cream **sundae** with sprinkles & wafers  
choice of: Vanilla - Hokey Pokey - Chocolate
- ★ fresh seasonal **fruit platter** with choice of ice cream
- ★ **chocolate brownie** with vanilla ice cream & chocolate sauce
- ★ **'NICE' BLOCKS** – natural organic NZ made ice blocks: **4**  
Feijoa – Apple & Mango - Vanilla Bean – Chocolate

## COLD BEVERAGES

### by the GLASS

*simply squeezed fresh juices* **5.5**  
orange, apple or feijoa

coke or diet coke **5.5**  
lemonade  
*Mac's* ginger beer  
lemon, lime & bitters

### by the BOTTLE

**AOTEA** *Waiheke island* native tonics **5**  
Kawakawa Kumarahou  
Tea Tree Horopito

### LOCAL BEER

*Hawke's Bay Independent Brewery*  
**Pilsner** on-tap **7**

*Brave's Brewery*  
**NZ Pale ale** on-tap **7**

Steinlager Classic - bottle **8**

Heineken - bottle **8**

### SPARKLING WATER

*Hawke's Bay Sparkling* **7**  
(*Local Sparkling mineral water*)

### COCKTAIL

the **Clearview Estate** **12**  
cocktail of Sea Red & bubbly

### HOT BEVERAGES

<b>coffee</b>	<b>teas</b>	<b>4</b>
long black	earl grey	
espresso	English breakfast	
flat white	pure green tea	
cappuccino	pure chamomile	
latte glass	peppermint tea	
chai latte		
latte bowl		
mochaccino		
hot chocolate		