

*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 & Sebastian Lux

## OUR DAILY SPECIALS

<b>SOUP OF THE DAY</b>	<b>14</b>
<i>Sri Lankan</i> cauliflower <b>soup</b>	
<b>RISOTTO OF THE DAY</b>	<b>30</b>
smoked chicken, pancetta & red wine <b>risotto</b>	
<b>MARKET FRESH FISH OF THE DAY</b>	<b>32</b>
pan-fried <b>john dory</b> on a charred capsicum & basil, broccoli couscous with tomato & lemon beurre blanc	
<b>BREADS</b>	
housemade <b>ciabatta</b> roll	<b>12</b>
onion, olive & rosemary <b>focaccia</b>	<b>12</b>
<i>(served with butter &amp; chef's choice of 2 dips)</i>	

## TO START - SMALLER PLATES

<b>prawn slaw</b> with fresh coconut & sweet peanut vinaigrette	GF	<b>18</b>
<i>- match with Te Awanga Sauvignon Blanc 2016</i>		
<i>Fraser island</i> spanner <b>crab sliders</b> with tarragon, caper aioli & micro salad		<b>18</b>
<i>- match with Coastal Chardonnay 2016</i>		
cider braised free-range <b>pork cheeks</b> with fried dumplings		<b>18</b>
<i>- match with Reserve Syrah 2015</i>		
seared <b>scallops</b> – fried <i>black ball</i> black pudding with crisp apple salad		<b>18</b>
<i>- match with Beachhead Chardonnay 2016</i>		
grilled <i>Origin Earth</i> <b>halloumi</b> – on pickled summer vegetables, fresh garden leafy greens salad, beetroot relish		<b>17</b>
<i>- match with Coastal Pinot Gris 2016</i>		

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 2015</i>	GF	<b>34</b>
miso rubbed <b>Angus 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>winter salad</b> of roast ricotta, charred beetroot, black barley kale, crisp shallots, pomegranate dressing <i>- match with 'Des trois' Pinot Noir 2013</i>	V	<b>24</b>

**gluten free** – GF

**dairy free** – DF

**vegetarian** – V

## DESSERT

<b>white chocolate mousse</b> – vanilla sable, rhubarb two ways & chocolate soil <i>~ match Sea Red</i>		<b>14</b>
local <i>Granny Smith</i> <b>apple tart</b> with crème anglaise, drunken raisins, whiskey butterscotch sauce <i>~ match with Late Harvest Chardonnay</i>		<b>14</b>
<i>Chai</i> spiced crème <b>brûlée</b> with orange & walnut biscotti <i>~ match with Late Harvest Chardonnay</i>	GF	<b>14</b>
black forest <b>affogato</b> - traditional Italian dessert hot espresso over ice cream, berry coulis, with Frangelico liqueur <i>~ match with Sea Red</i>	GF	<b>14</b>
<b>white forest</b> – vanilla ice cream, passionfruit & white chocolate sauce, limoncello liquor, toasted almonds <i>~ match with Late Harvest Chardonnay</i>	GF	<b>14</b>

## THE CHEESEBOARD

**27**

quince paste, glazed figs, seasonal fruits, *falwasser* crackers  
served with chef's selection of 3 cheeses  
( please ask about today's cheeses )

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

<b>beachside breakfast</b>		<b>19</b>
bacon, poached eggs, pork & fennel breakfast sausages, button mushrooms, grilled tomato on toasted ciabatta <i>or</i> five grain		
house-made <b>potato rosti</b> - free range poached eggs & hollandaise with bacon <i>or</i> smoked salmon & wilted spinach		<b>17</b>
<b>smashed eggs</b> on wholegrain with house smoked salmon <i>or blackball</i> black pudding & wilted kale		<b>17</b>
<b>french toast</b> - caramelised banana, maple syrup & mascarpone cream		<b>16</b>
creamy thyme <b>button mushrooms</b> on toasted ciabatta <i>or</i> five grain		<b>15</b>
extras:		
2 eggs – mushroom - tomato	each	<b>3</b>
bacon – sausage – salmon	each	<b>5</b>

*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

## THE MAIN CHOICE - FOR CHILDREN (under 16)

- |  |             |
|--|-------------|
| ★ <b>children's platter;</b><br>ham & salad wrap, raisins, fresh fruit & chocolate | <b>12.5</b> |
| ★ <b>bean &amp; beef nachos</b> with sour cream & cheddar cheese                   | <b>12</b>   |
| ★ <b>bean &amp; tomato nachos</b> with sour cream & cheddar cheese V               | <b>10</b>   |
| ★ tomato & cheese thin crust <b>pizza bread</b> with green salad V                 | <b>10</b>   |
| ★ classic <b>macaroni cheese</b> with bacon  | <b>10</b>   |

## SIDE

- |  |          |
|--|----------|
| ★ house potato agria <b>fries</b> with aioli & tomato sauce C, D | <b>8</b> |
|--|----------|

## SWEET TREATS **8**

- |   |          |
|---|----------|
| ★ ice cream <b>sundae</b> with sprinkles & wafers; choice of<br>- Vanilla - Hokey Pokey - Chocolate |          |
| ★ fresh seasonal <b>fruit platter</b> with choice of ice cream                                      |          |
| ★ <b>chocolate brownie</b> with vanilla ice cream & chocolate sauce                                 |          |
| ★ <b>'NICE' BLOCKS</b> - natural organic NZ made ice blocks<br>Raspberry - Vanilla bean - Chocolate | <b>4</b> |

## COLD BEVERAGES

### by the GLASS

*Simply Squeezed* fresh juices  
orange, apple or feijoa

5.5

coke or diet coke

5.5

lemonade

*Mac's* ginger beer

lemon, lime & bitters

### by the BOTTLE

5

**AOTEA** *Waiheke island* native tonics

Kawakawa

Kumarahou

Tea Tree

Horopito

### BEER

*Hawke's Bay Independent Brewery*

**Pilsner** on-tap

7

*BRAVE Brewery*

**Extra Pale Ale** on-tap

7

Heineken Light

7

### SPARKLING WATER

*Hawke's Bay Sparkling*

7

(*local Sparkling mineral water*)

### COCKTAIL

the **Clearview Estate**

12

cocktail of Sea Red & bubbly

### HOT BEVERAGES

#### coffee

long black

4

espresso

4

flat white

4.8

cappuccino

4.8

latte glass

5

chai latte

5

latte bowl

6.2

mochaccino

4.8

hot chocolate

4.8

#### teas

4

earl grey

English breakfast

pure green tea

pure chamomile

peppermint tea