

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^{am} to 1^{pm}
- lunch, sides, dessert, children & platters 12 to 3^{pm}
 - some all-day options 10^{am} to 4.30^{pm}
- 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 **33**

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

BBQ **beef brisket** sliders with fresh rocket & béarnaise aioli **17**
- match with Cape Kidnappers Merlot 2016

nori wrapped Atlantic **scallops**, steamed spanner crab dumpling, **20**
cucumber, snow pea shoots, ponzu, toasted sesame
- match with White Caps Chardonnay 2017

seared **duck breast**, orange, fennel, grape, pistachio, **20** GF
Whitestone Mt Domet brie
- match with Cape Kidnappers Pinot Noir 2017

cider braised **pork cheeks** with fried dumplings & pan juices **18**
- match with Beachhead Chardonnay 2016

Insalata Caprese Clevedon Buffalo mozzarella, baby vine tomato, GF, V **17**
fresh basil & Waimarama olive oil

- match with 'Black Reef' Blush 2017 **5**

add crisp prosciutto **5**

add seared tuna **7**

*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, pear & parmesan salad	8
house fries with aioli	8
duck fat potatoes	8

MAIN PLATES

char-grilled <i>Wild</i> Venison Denver leg, baked kumara gnocchi, smashed peas & port jus <i>- match with 'Old Olive Block' 2015</i>		35
<i>French Chèvre</i> brie & blistered cherry tomato mille feuille with sorrel pesto, sweet onion <i>- match with Reserve Chardonnay 2016</i>	V	26
miso rubbed <i>Angus</i> beef fillet , agria horseradish mash, sesame grilled bok choy, wild mushroom jus <i>- match with Reserve Syrah 2016</i>	GF	35
cauliflower couscous salad, sugar snap pea, radish, red cabbage, toasted seeds, Riesling verjuice <i>- match with Reserve Sauvignon Blanc 2016</i>	GF, DF, V	25
<i>market fresh</i> fish of the day		33
pasta / risotto of the day		30

please see our Daily Specials page for fish, pasta or risotto of the day

gluten free – GF

dairy free – DF

vegetarian – V

DESSERT

coconut & vanilla **panna cotta**, mango coulis, toasted sablé crumble **14**
- *match with Late Harvest Chardonnay 2012*

tarte au Citron, lime mascarpone, fresh strawberries, berry coulis **14**
- *match with Late Harvest Chardonnay 2012*

almond **chocolate cake**, milk chocolate mousse, cherry kirsch compote **14**
- *match with Sea Red*

black forest affogato, vanilla ice cream, bitter chocolate, **12**
berry coulis, amaretti biscuit, Frangelico GF

white forest, vanilla ice cream, white chocolate, **12**
passionfruit, toasted almond, Limoncello GF

THE CHEESEBOARD **27**

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

BRUNCH DISHES – 10^{AM} TO 1^{PM}

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

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 - both available gluten free on-request

- ★ 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**
- ★ spaghetti & **meatballs**, tomato sauce **13.5**
- ★ 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

coffee		teas	
long black	4	earl grey	
espresso	4	English breakfast	
flat white	4.8	pure green tea	
cappuccino	4.8	pure chamomile	
latte glass	5	peppermint tea	
chai latte	5		
latte bowl	6.2		
mochaccino	4.8		
hot chocolate	4.8		