

thevintnersroom



We welcome you to enjoy local, fresh, NZ cuisine. We incorporate fresh produce from our garden.

To Start

Something to stimulate the palate.

Warm bread/whipped vitamin B12 butter 9.5

Garden herb butter breads/garlic 9.5

Warmed infused olives 9.5

Duck liver parfait/crumbs/pickle/warm bread 9

Entrée

We have personally selected the following from the best local producers.

Cloudy Bay clams/tomato/lemon/herbs 17.5

House smoked salmon salad/boiled egg/avocado/orange/white balsamic citrus vinaigrette 17.5

Ravioli of mushroom/linkwater log/salsa verde 17.5

Sesame beef carpaccio/pickled chilli/soy mayo/mustard 16.5

Cauliflower steaks/puree/almonds/chardonnay raisins 16.5

Mains

Marlborough and New Zealand on a plate.

Beef Fillet/potato gratin/mushroom/onion/greens/bone marrow butter/jus 34.5

Ora King Salmon/warm potato herb salad/corn/kawakawa mayo/caper tomato salsa 31.5

12 hour Pork Belly/smoky whipped potato/carrots/apple/parsnip puree/jus 30.5

Grilled Polenta/mushroom/tomato/hazelnuts/goats cheese 29.5

Slow Cooked Roast for sharing/duck fat potatoes/parsnip/carrot/jus

1 person 31.5 2 people 55.5 extra person 26.5

Sides

Choose a delicious option from the following to compliment your main course or to share with your table.

Potato gratin 7.5

The wine-makers vegetable bowl/herb butter 7.5

Duck fat potatoes/rosemary salt 7.5

Garden salad leaves/olive oil/lemon juice 6.5