WINE LIST +

House Street Street Street	CALL.	CALL IN	BARRO M	AND DARROW
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Nicolas Feuillatte Brut Reserve

\$135.00

METHODE TRADITIONNELLE

Brancott Estate Reserve Brut Cuvee	200ml \$10.00	750ml \$39.00
Deutz Marlborough Cuvee	200ml \$19.00	
Daniel Le Brun		750ml \$75.00

CHARDONNAY

Villa Maria Cellar Selection Chardonnay	\$11.50	\$49.00
Huntaway Reserve Chardonnay	\$13.50	\$59.00

SAUVIGNON BLANC

VIIIa Maria Celiar Selection Sauvignon Blanc	\$11.50	\$49.00
Westbrook Sauvignon Blanc	\$13.00	\$58.00

AROMATICS

Villa Maria Cellar Selection Pinot Gris	\$11.50	\$49.00
Mt Difficulty Target Gully Riesling	\$14.00	\$63.00

CABERNET, MERLOT, OR SYRAH BLENDS

Villa Maria Cellar Selection Merlot Cabernet Sauvignon	\$11.50	\$49.00
Thornbury Merlot	\$12.50	\$55.00
Mt Difficulty Roaring Meg Pinot Noir	\$14.50	\$65.00

HOUSE WINES

VIIIa IVIAIIA PIIVALE BIII Sauvigiion Bianc	\$9.50	\$43.00
Villa Maria Private Bin Chardonnay	\$9.50	\$43.00
Villa Maria Private Bin Merlot Cabernet Sauvignon	\$9.50	\$43.00
Villa Maria Private Bin Pinot Noir	\$11.00	\$47.00

Tap Beers	from \$9.00
Jugs of Beer	from \$28.00
Bottled Beer	from \$8.50

Spirits	from \$9.00
Non-alcoholic Beverages	from \$3.50

A full range of premium spirits & liqueurs are available on request. All prices inclusive of GST.

BREAKFAST .

(available until 12:00 noon)

Toasted muesli with rhubarb & berry compote served with Greek yoghurt & a drizzle of native honey	\$10.50
Fresh fruit salad & Greek yoghurt (GF)	\$10.50
Fruit toast & butter	\$7.50
Toasted Turkish bread or bagel served with your choice:	
cream cheese or butter & preserves	\$11.50
cream cheese, tomato & avocado	\$11.50
Eggs any style, served	\$11.50
with toasted Turkish bread	
Eggs any style with bacon, served	\$14.50
with toasted Turkish bread	
Hot cakes served with bacon, grilled banana,	\$16.50
blueberry compote & drizzled with maple syrup	
Spanish omelette with mushroom & potato served	\$15.50
with a green salad (GF)	
NZ farmer's breakfast – eggs <i>any style</i> , bacon,	\$18.50
venison sausage, potato cake, grilled tomato & toast	
Gluten free bread option extra	\$2.50



SMALL PLATES 4

(10:30am onwards)

Crunchy beer battered fries with aioli	\$9.50
Kumara chips with chilli sauce & sour cream	\$10.50
Mozzarella & mushroom risotto balls topped with tomato sauce & parmesan	\$13.50
Salt & pepper calamari served with aioli	\$14.00
Beef nachos with sour cream & guacamole (GF) (vegetarian option available GF)	\$14.50
Asian tasting platter with chilli dipping sauce	\$14.50

PIZZAS FROM AROUND NEW ZEALAND

(10:30am onwards)

Pizza bread served with dips	\$14.00
The Garden City - tomato, basil, onion & mozzarella	\$19.00
The Beehive - mozzarella, pineapple & bacon	\$22.00
City of Sails - smoked chicken, brie & cranberry sauce	\$25.00
The Highlander - venison, blue cheese	\$25.00

ALL DAY MENU

(10:30am onwards)

NZ farmer's breakfast – eggs <i>any style</i> , bacon, venison sausage, potato cake, grilled tomato & toast	\$18.50
Spanish omelette with mushroom & potato served with a green salad (GF)	\$15.50
Caesar salad with crispy bacon, crunchy croutons, parmesan & topped off with a poached egg (add grilled chicken \$3.50)	\$17.00
Fettuccine carbonara with crispy bacon, parmesan cheese combined with egg & cream	\$17.50
Feta & caramelised onion tart served with a walnut, apple & rocket salad accompanied by a beetroot relish	\$17.00
Grilled chicken with bacon, avocado, salad & brie served in a toasted pide	\$18.50
Homemade Kiwi beef burger with bacon, egg, cheese, beetroot, tomato, lettuce, caramelised onion & aioli served in a toasted bap	\$18.50
Mac's beer battered fish & chips with homemade tartare sauce accompanied with a garden salad	\$21.50
Seared lamb salad with grilled capsicums, coriander, pinenuts, feta, olives & toasted Turkish bread	\$25.00
Thai red chicken & pumpkin curry with jasmine rice, topped with fresh coriander & toasted cashews (GF)	\$25.00
Rib eye topped with parsley & garlic butter, served with steak fries, accompanied with a garden salad	\$29.00

Gluten free bread option extra \$2.50