

# JOHN HILL ESTATE MENU

< < more than great wine > >

## BREADS AND SOUP

**GARLIC & PESTO BAKED DINNER ROLLS** \$3 each

### BREADS & DIPS

A selection of warm breads with dukkah, hemp seed oil or avocado and lime oil, and relish \$13

**Gluten free breads and dips** \$15

### GARLIC CHEESE PIZZA BREAD

Sprinkled with rock salt \$18

### CHEF'S SOUP OF THE DAY

Served with warm crusty bread and butter \$13

**Gluten free bread, please add \$2**

## PLATTERS

### OUR SIGNATURE VINEYARD PLATTER

Malaysian chicken kebabs, warm chorizo sausage, battered fish fillets, hot sliced pork, pickled beets, dolmades, cheese, chicken pate, gherkins, sundried tomato, relishes, warm breads and crackers \$80

### HUNUA HOT BASKET

Shitake dumplings, salt and pepper squid, mac 'n' cheese bites, chicken kebabs and dipping sauces. Three of each \$27 | Five of each \$45

### ANTIPASTO PLATTER

Hot sliced pork, cheese, chicken pate, pickled beets, dolmades, gherkins, sundried tomato, relishes, warm breads and crackers \$55

## 12" GOURMET PIZZA - WITH NZ MOZZARELLA

### GARLIC CHEESE PIZZA (V)

Sprinkled with rock salt \$18

### MARGHERITA PIZZA (V)

Fresh tomato, fresh basil, pesto and mozzarella cheese \$23

### HAM, CHEESE & PINEAPPLE PIZZA

Served on a traditional italian style tomato base \$23

### SMOKED CHICKEN & BRIE PIZZA

Served on a delicious cream cheese base \$24

### PULLED BEEF PIZZA

Slow roasted pulled beef and onion served on a rich tomato base \$23

**GLUTEN FREE PIZZA BASE** Add \$6

**We can split your bill evenly and a maximum of four ways; thank you for your understanding.**

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## VEGETARIAN

### **ROASTED BABY CARROT & BABY BEETS SALAD (GF, V, OMIT CHEESE FOR VEGAN AND DF)**

Sumac roasted baby beetroot and carrots with baby spinach, sesame seeds, pomegranate, blue cheese, candied almonds and finished with honey mustard dressing and micro herbs. \$20

### **CAULIFLOWER QUINOA VEGETARIAN 'MEATBALLS' (GF, DF, V, VEGAN)**

Cauliflower, quinoa, onion, cumin, mixed spice, turmeric, ginger, garlic and parsley balls finished with a coconut turmeric sauce and crispy onions.

Five pieces \$12

Seven pieces \$17

Nine pieces \$22

### **WILD MUSHROOM RISOTTO (V, VEGAN)**

A selection of mushrooms sauteed with garlic, thyme, onion in an arborio risotto with black beans, lentils, black quinoa, barley, carrot and ginger \$27

### **MARGHERITA PIZZA (V)**

12" base with tomato, fresh basil, pesto and mozzarella cheese \$23

Gluten free base \$6

## FROM THE SEA

### **SEAFOOD PUTTANESCA**

Mussels, clams, fresh fish, prawns and scallops in a tomato and basil puttanesca sauce served with linguine pasta \$32

### **SMOKED SALMON, BABY BEET & POMEGRANATE SALAD**

Sumac roasted baby beetroot and carrots with baby spinach, sesame seeds, pomegranate, blue cheese, candied almonds, finished with honey mustard dressing, smoked salmon and micro herbs. \$32

### **BATTERED FISH AND CHIPS**

Today's fresh catch battered, fried and served crispy golden, served with chunky fries, lemon and John Hill tartare sauce \$28

### **NZ GREEN LIPPED MUSSELS 1KG (GF, DF)**

of One kilo New Zealand green lipped mussels, steamed and served in a Thai style broth \$28

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## FROM THE LAND

### THE "BIG HUNUA" BURGER

House-made 250g prime beef patty, bacon jam, swiss edam cheese, beetroot, pineapple, lettuce, tomato served on a soft bap bun. And a few cheeky fries on the side! \$25

-- add a fried egg \$3

### FIRECRACKER CHICKEN MEATBALLS (GF, DF)

Chicken, basil, coriander, mint, paprika, garlic, ginger, spring onion and chilli meatballs, finished in a teriyaki sauce.

Five pieces \$15

Seven pieces \$19

Nine pieces \$23

### CHICKEN, SAGE & PROSCIUTTO SALTIMBOCCA (GF, DF)

Prosciutto wrapped sage infused chicken thigh fillets, served with roasted butternut and a mango avocado salsa

Two pieces \$26

Three pieces \$34

### ROSEMARY BRAISED LAMB SHANKS (GF, DF)

New Zealand lamb shanks slow-braise in an Estate rosemary jus, served with seasonal vegetables and creamed potato

One shank \$28

Two shanks \$34

### LAMB ROGAN JOSH CURRY (GF)

Slow cooked lamb in a rogan josh curry sauce, served with basmati rice and naan bread. Medium spiced, and gluten free without naan bread. \$26

### PRIME BBQ SCOTCH FILLET (DF)

Hearty 250gm prime scotch fillet steak marinated in Korean BBQ sauce, grilled to your liking with a corn, tomato, red onion and parsley salsa \$36

-- add a fried egg \$3

-- add a prawn \$4

## ON THE SIDE

SOY SCENTED BROCCOLINI \$10

CREAMY MASHED POTATO \$10

BOWL OF BASMATI RICE \$8

STEAK CUT CHUNKY FRIES \$9

CHEFS SEASONAL SALAD \$10

CRISS-CROSS WAFER FRIES \$10

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# DESSERT MENU

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## DESSERT

### PEAR TARTE TATIN

Poached pears baked in caramel, served in golden puff pastry and with vanilla ice cream. Good things take time - please allow 20 minutes for this dessert. \$20

### BLUEBERRY TART

Served with creme fraiche, ice cream and black cherry compote \$20

### LEMON SORBET (GF, DF)

Four scoops served in individual spoons \$14

### THE AFFOGATO ITALIAN SPECIAL (GF)

2 scoops of vanilla ice cream drenched in two shots of Vivace espresso coffee \$12

### FRENCH COCONUT PIE (GF)

With a silky lemon passionfruit filling and vanilla ice cream \$15

### A GOOD OL' FASHION ICE CREAM SUNDAE

Vanilla bean ice cream drizzled with chocolate, caramel or raspberry sauce and sprinkles \$8

## CHEESE BOARD

### BRIE, BLUE OR CHEDDAR

Served with our port soaked figs, relish and a selection of crackers

-- one cheese \$18 -- two cheeses \$25 -- three cheeses \$32 -- four cheeses \$39

## ACCOMPANIED BY

### A SPECIAL COFFEE

With your choice of Baileys, Cointreau, Drambuie, Kahlua or Jamesons Irish Whiskey \$13

### JOHN HILL OAK AGED PORT

Fortified with French brandy, velvety smooth and sweet \$9

### VIVACE ESPRESSO COFFEE

Short black / long black / flat white / cappuccino / latte from \$4.50

Hot chocolate / mochaccino / chai latte \$5.50

### SOY MILK / ALMOND MILK / DECAF .50C

### T-LEAF LOOSE TEA \$5 SINGLE / \$8 DOUBLE

\$5 single / \$8 double

English Breakfast

Earl Grey

Lemon Tea

Jasmine Green Tea

Kawakawa Bay Fire

