

JOHN HILL ESTATE MENU

< < more than great wine > >

WINE AND NIBBLES

\$30 for all five nibbles and a glass of wine

- Cheese and Prosciutto Twists \$2.50 each
- Crumbed Brie with Beetroot Relish \$3 each
- Salmon and Cream Cheese on Pumpernickel \$4 each
- Crumbed Chicken Crispy Tostada \$5 each
- Goats Cheese with Honey, Figs and Pistachios \$5 each

PLATTERS

OUR SIGNATURE VINEYARD PLATTER

Chicken kebabs, warm chorizo sausage, crumbed fish fillets, hot sliced pork, smoked salmon, pickled beets, dolmades, cheese, chicken pate, gherkins, sundried tomato, relish, 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, smoked salmon, cheese, chicken pate, pickled beets, dolmades, gherkins, sundried tomato, relishes, warm breads, dips and crackers \$60

CHEESE, FIGS AND DIPS

Please ask your server for today's cheeses, with poached figs, relish and a selection of crackers

- one cheese \$14
- two cheeses \$25
- three cheeses \$36

12" GOURMET PIZZA - WITH NZ MOZZARELLA

GARLIC CHEESE PIZZA

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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BREADS AND SOUP

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 (GF available - add \$6)

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

VEGETARIAN

PANKO CRUMBED ASPARAGUS (GF, V)

Fresh NZ asparagus coated in crispy gluten free panko crumbs served with chipotle aioli \$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 broth and crispy onions.

-- five \$12
-- seven \$17
-- nine \$22

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. \$21
-- add smoked salmon or smoked chicken, please add \$11

ON THE SIDE

Soy and Garlic Scented Broccolini \$10
Creamy Buttered Mashed Potato \$10
Bowl of Basmati Rice \$8
Chunky Cut Fries \$9
Chef's Seasonal Salad \$10
Crispy Criss-Cross Wafer Fries \$10

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FROM THE SEA

OYSTERS - VIRGIN MARY OR NATURAL (GF)

Clevedon oysters in the half shell topped with a Virgin Mary inspired dressing, or served natural with fresh lemon

- each \$4.50
- half dozen \$25
- full dozen \$45

SALT AND PEPPER SQUID (GF)

Lightly battered salt and pepper spiced crispy squid served with John Hill aioli and fresh lemon \$19

PACIFIC RAW FISH SALAD (GF)

Orange, lemon and lime marinated trevally with pickled ginger, tomato, cucumber, red onion, spring onion, chilli and coconut cream \$21

PRAWN COCKTAIL (GF)

Chilled prawn cutlet salad with avocado cocktail sauce and iceberg chiffonade \$23

SMOKED SALMON TORTELLINI

Manuka smoked salmon tortellini in a Portugese peri-peri sauce \$26

PANKO CRUMBED FISH AND CHIPS (GF)

Today's fresh catch crumbed in gluten free panko, served with chunky fries, fresh lemon and John Hill tartare sauce \$28



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FROM THE LAND

JAMAICAN JERK LAMB RIBS

Tender baked lamb ribs basted in a Jamaican jerk sauce - a taste of the Caribbean at John Hill in Hunua \$23

THE "BIG HUNUA" BURGER

House-made 250g prime beef patty, fried onions, dairy free cheddar, beetroot, pineapple, iceberg lettuce and tomato served on a soft bap bun. And a few cheeky fries on the side! \$25

-- add a fried egg \$3

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

THAI DUCK SALAD (GF - OMIT NOODLES, DF)

Duck salad with mint, Thai basil, coriander, carrot, cherry tomatoes, red onion, spring onions, mung beans, snow peas, mesclun, crispy noodles and nuoc cham dressing \$26

MADRAS BEEF SHORT RIB CURRY (GF)

Slow braised beef short ribs in a madras curry sauce and served with basmati rice \$28

TEXAN PRIME STEER SCOTCH FILLET (GF, DF)

Texas roadhouse rubbed prime steer 250g scotch, with garlic thyme roasted red devil's potatoes and fresh corn salsa \$38

-- add a fried egg, please add \$3

-- add prawns, please add for each \$4

STUFFED VENISON LOIN (GF)

Premium venison loin stuffed with mushrooms, leeks, ricotta and pinenuts, served with roasted baby carrots and cranberry jus \$42



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DESSERT MENU

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DESSERT

CHOCOLATE MOUSSE CAKE (GF)

Chocolate mousee cake with poached oranges, Grand Marnier chocolate ice cream and candied pistachios \$19

FRENCH COCONUT PIE (GF)

French coconut tart with a silky lemon passionfruit filling and lemon curd ice cream \$15

LEMON MERINGUE PIE

Lemon meringue pie served with lemongrass and ginger ice cream \$20

THE AFFOGATO ITALIAN SPECIAL (GF)

Vanilla bean ice cream drenched in Vivace espresso coffee \$12

LEMON SORBET (GF, DF)

Four refreshing scoops served in individual spoons \$14

ICE CREAM SUNDAE

Vanilla bean ice cream sundae drizzled with chocolate, caramel, or raspberry sauce, topped with pink wafers and sprinkles \$9

-- add a banana, please add \$3

ICE CREAM SELECTION (GF)

Five scoops \$18

CHEESE BOARD

CHEESE, FIGS AND DIPS

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-- one cheese \$14

-- two cheeses \$25

-- three cheeses \$36

ACCOMPANIED BY

JOHN HILL OAK AGED PORT

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

A SPECIAL COFFEE

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

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