



BREADS \$14

- ***Marinated Olives** dukkah, baguette
 - ***Baked Brie** vincotto, onion jam, baguette
 - ***Jalapeno Cheese Dip** pita bread, baguette
 - ***Olive Oil** chardonnay vinegar, rosemary salt baguette
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SHARED PLATES \$18

Spring Rolls chilli miso & maple dipping sauce
Waipara Hills Waipara Valley Gewürztraminer 2018

Glazed Meat Balls bao bun, slaw, sour cream
Waipara Hills Waipara Valley Pinot Noir 2017

***Hot Smoked Salmon** pastry crisps
spiced cabbage, horseradish cream
Soul, by Waipara Hills Pinot Gris 2016

***Lamb Shoulder Pita Bread** cos, yoghurt
salsa verde
Soul, by Waipara Hills Isolated Hill Pinot Noir 2014

***Pulled Pork Sliders** slaw, chipotle mayo
Soul, by Waipara Hills Grüner Veltliner 2016

Crumbed Prawn Taco slaw, lemon aioli
coriander, relish
Waipara Hills Waipara Valley Pinot Noir Rosé 2018

Deconstructed Platter selection of shared plates
\$60 for two \$30 per extra person

*PLATTERS

Cheese \$23
brie, cheddar, blue, pear, walnuts, pickle, relish
bread, crackers

House \$26
crumbed prawns, smoked salmon, pickle, relish
chorizo, horseradish cream, cheese, bread

Soul, by Waipara Hills Mound Riesling 2017

MAINS \$26

***Halloumi Salad** chorizo, pickled pear, walnuts
kumara

Waipara Hills Equinox Sauvignon Blanc 2016

***Steak Sandwich** sirloin, ciabatta, relish
onion jam, horseradish cream, shoestrings
Waipara Hills Waipara Valley Pinot Noir 2017

Shrimp soba noodle, mint, coriander, sesame
crispy egg

Waipara Hills Waipara Valley Pinot Gris 2017

***Venison Salad** kumara, beetroot, macadamias
feta, pomegranate dressing

Soul, by Waipara Hills Pinot Noir 2014

SIDES \$9

***Shoestrings**
Beer Battered Fries
***Slaw**

DESSERTS \$13

***Vanilla Ice Cream** biscuit basket, caramel sauce
salted candied cashews

Taste Plate hazelnut truffle, mint terrine
crema frita, passionfruit tart, ice cream sandwich

***Chocolate Mousse** blackberries, mascarpone

Waipara Hills Equinox Late Harvest Riesling NV

***Gluten Free** | ***Gluten Free Option**