

JOHN HILL ESTATE MENU

< < more than great wine > >

SIGNATURE VINEYARD PLATTER

Lamb cutlets, smoked salmon, crumbed fish, hot sliced pork, beef satays, pickled beets, gherkins, cheeses, chicken pâté, sundried tomatoes, relishes, breads and crackers \$75

BREADS AND SOUP

BREADS AND DIPS \$13

CHEF'S SOUP OF THE DAY served with crusty bread \$13

VEGETARIAN

PORTOBELLO MUSHROOM BRUSHETTA (2pc) Grilled marinated portobello mushrooms topped with fresh tomato and basil (gf, df) \$22

HEIRLOOM TOMATO SALAD red and yellow heirloom tomatoes with a balsamic dressing, creamy feta, fried chickpeas and pickled ginger (gf) \$21.50

-- Add Manuka Smoked Chicken \$8.50 -- Add Hot Smoked Salmon \$12.50

CAULIFLOWER QUINOA VEGETARIAN 'MEATBALLS' with tomato jam and raita dipping sauces
-- five \$12 -- seven \$16 -- nine \$18

ROASTED BABY CARROT & BABY BEETS with sumac, pomegranate, blue cheese, baby spinach, sesame seeds, candied almonds and a honey mustard dressing (gf) \$19

-- Add Manuka Smoked Chicken \$8.50 -- Add Hot Smoked Salmon \$12.50

PARMESAN PANKO CRUMBED FRESH ASPARAGUS with a side of chipotle mayo \$16

FROM THE SEA

CLEVEDON COAST OYSTERS - our famous local oysters. Served in the half shell, natural with lemon or virgin bloody mary style with tomato, celery, and just a dash of hot sauce (gf) \$4.70 each

PACIFIC FISH SALAD fresh fish marinated in lemon and lime, served in coconut milk, cucumber, tomato, red onion and chilli (gf, df) \$22

PANKO CRUMBED FISH (5PC) - fresh market fish served in a bowl just on its own, so great for sharing or a bar snack. Served with lemon and tartare sauce \$24

APRICOT DIJON GLAZED SALMON with roasted baby carrots, baby beets and feta (gf) \$32

NZ GREEN LIPPED MUSSELS in a Thai style broth served with flatbread (omit bread for gf)
-- 500g \$18.50 -- 1Kg \$26.50

FISH AND CHIPS panko crumbed fish served with lemon and tartare sauce - please ask for today's fresh catch \$28

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

JOHN HILL ESTATE MENU

< < more than great wine > >

FROM THE LAND

TRINIDAD STYLE CHICKEN CURRY tender drumsticks with a Caribbean inspired sauce of ginger, coriander, garlic, and a hint of chili served with steamed basmati and red rice (gf, df) \$24

MALAYSIAN PORK OR BEEF SATAYS with a peanut curry dipping sauce (gf, df)

-- two \$16 -- three \$24 -- four \$32

CHICKEN, SAGE & PROSCIUTTO SALTIMBOCCA with butternut and a mango avocado salsa (gf)

-- two \$26 -- three \$34

BBQ PULLED BEEF & BACON BURGER with cheese, beetroot, salad & chunky fries \$25

PARMESAN CRUMBED LAMB CUTLETS with a side of fresh tomato salsa

-- three \$21 -- five \$35

PRIME 250G SCOTCH FILLET RIB EYE spice rubbed and grilled to your liking topped with a corn, tomato, red onion and fresh herb salsa (gf, df) \$35

-- Add a grilled portobello mushroom \$4.50

SLOW ROASTED PORK HOCK with crispy crackling, sauteed savoy cabbage and granny smith puree (gf, df) \$32

ON THE SIDE - SERVES 2

STEAK CUT CHUNKY FRIES \$9

CHEFS SEASONAL SALAD \$10

CREAMY MASHED POTATO \$10

BOWL OF BASMATI RICE \$8

CRISS-CROSS WAFER FRIES \$10

-- with sour cream and sweet chilli add \$4



12" PIZZA

HAM, CHEESE & PINEAPPLE with tomato base \$23

SMOKED CHICKEN & BRIE with cream cheese base \$24

ROASTED BUTTERNUT & SAGE with tomato base \$23

PULLED BEEF PIZZA with 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.

DESSERT MENU

< < more than great wine > >

DESSERT

FRENCH COCONUT PIE with a silky lemon passionfruit filling and vanilla ice cream \$15

RASPBERRY & FRANGIPANI CAKE gluten free and dairy free cake with vanilla ice cream \$16
(gf, swap ice cream for sorbet for df)

LEMON SORBET four scoops (gf, df) \$14

CHOCOLATE AND CLEVEDON STRAWBERRY TIRIMASU with marscapone, cointreau, chocolate and fresh local strawberries \$16

CHEESE BOARD

BRIE, BLUE OR CHEDDAR to choose from.

Served with figs, eggplant pickle and a selection of crackers

-- one cheese \$18 -- two cheese \$25 -- three cheese \$32

ACCOMPANIED BY

A SPECIAL COFFEE with your choice of Baileys, Cointreau, Drambuie, Kahlua or Jamesons Irish Whiskey \$13

JOHN HILL OAK AGED PORT made with French brandy, velvety smooth and sweet \$9

VIVACE ESPRESSO COFFEE short / long black / flat white / cappuccino / latte Starting from \$4.50

HOT CHOCOLATE / MOCHACCINO / CHAI LATTE \$5.50

SOY MILK / DECAF add \$0.50

T-LEAF LOOSE TEA \$5 single / \$ 8 double

English Breakfast

Earl Grey

Lemon Tea

Jasmine Green Tea

Kawakawa Bay Fire



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