

JOHN HILL ESTATE MENU

< < more than great wine > >

SOUP AND BREADS

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 \$2

PLATTERS

All seafood is subject to our suppliers daily market availability

THE HOT HUNUA BASKET

Shitake dumplings, salt & pepper squid, mac'n'cheese bites, crumbed nobashi prawns, Malaysian chicken kebabs

-- three of each \$27 -- five of each \$45

OUR SIGNATURE VINEYARD PLATTER

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

THE JOHN HILL SEAFOOD PLATTER

Marinated mussels, crumbed scallops, prawn twisters, pacific raw fish salad, crumbed fish, crispy squid tentacles, oysters au natural, grilled salmon, crab rangoon's, baby fried sweet chilli octopus with fresh lemon and tartare, sweet chilli and seafood sauces \$120

12" GOURMET PIZZA - WITH NZ MOZZARELLA

GARLIC CHEESE PIZZA (V)

Sprinkled with rock salt \$18

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

ROASTED BUTTERNUT & SAGE PIZZA (V)

Sage roasted butternut served on a traditional italian style tomato base \$23

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

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 \$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 goats cheese, candied almonds and finished with honey mustard dressing and micro herbs. \$20

-- add smoked salmon \$12.50

-- add manuka smoked chicken breast \$8.50

MUSHROOM TART (V, VEGAN)

A selection of mushrooms sauteed with garlic, thyme, onion, balsamic vinegar and creme fraiche baked in a golden puff pastry tart, served on a bed of corn salsa \$27

PANKO ASPARAGUS (GF, V)

Fresh asparagus coated in a panko, parmesan and parsley crumb, deep fried until golden and served with garlic aioli dipping sauce \$20

FROM THE SEA

All seafood is subject to our suppliers daily market availability

VIRGIN MARY OR NATURAL OYSTERS (GF, DF)

Fresh local oysters in the half shell topped with tomato juice, celery, hot sauce and horseradish. Or have them served natural with lemon. \$4.50 each

JOHN HILL PACIFIC FISH SALAD

Fresh New Zealand market fish marinated in lemon, orange and lime, with spring onions, tomato, mint, coriander, chilli, soy sauce, red onion and sesame and finished with coconut cream, micro herbs and crispy croutons \$20

GRILLED MUSSELS (GF, DF)

Half shell NZ green lipped mussels baked in a parmesan, marinara sauce topped with a garlic, thyme and panko crumb \$29

PANKO CRUMBED FISH AND CHIPS

Panko crumbed fish served with chunky fries, lemon and tartare - please ask for today's fresh catch! \$28

PRAWN PASTA ORECCHIETTE

Sautéed prawns, lemon & tomato salsa, baby peas, goat cheese, crispy onions finished in a red pepper sauce and truffle oil \$30

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FROM THE LAND

STEAMED WONTONS (8PC)

Sichuan-style wontons in hot and sour vinegar, chilli sauce, finished with spring onions & toasted peanuts \$28

FIRECRACKER CHICKEN MEATBALLS (GF)

Chicken, basil, coriander, mint, paprika, garlic, ginger, spring onion and chilli meatballs, finished in a teriyaki sauce. five \$12 -- seven \$17 -- nine \$22

JUNGLI MAAS CURRY (GF)

Slow cooked tender mutton, simmered in spices and tomato with coconut, yoghurt, date chutney and served with lemon rice \$30

THE "BIG HUNUA" BURGER

House-made 250g prime beef patty, bacon jam, smoked cheddar, beetroot, pineapple, lettuce, tomato served on a soft bap bun. And a few cheeky fries on the side! \$25
-- add a fried egg \$3

PORK SCALLOPINI WITH GNOCCHI

Pork scaloppini with sautéed cabbage, brussels sprouts, truffle oil, crispy bacon, sesame seeds and parmesan, served on thyme infused potato gnocchi \$32

CHICKEN, SAGE & PROSCIUTTO SALTIMBOCCA (GF)

Prosciutto wrapped sage infused chicken thigh fillets, served with roasted butternut and a mango avocado salsa
-- two \$26 -- three \$34

KOREAN BBQ BEEF SCOTCH FILLET (DF)

250gm scotch fillet / rib eye steak marinated in Korean BBQ sauce, grilled to your liking with a corn, tomato, red onion and parsley salsa \$36
-- add an egg \$3 each
-- add oysters \$4.50 each

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

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

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

STRAWBERRY PANNACOTTA (GF)

Strawberry pannacotta with chocolate compote, candied pistachios, shortbread and strawberry ice cream \$19

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

