

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 \$2.70 each
- Crumbed Brie with Beetroot Relish \$3.20 each
- Salmon and Cream Cheese on Pumpnickel \$4.30 each
- Crumbed Chicken Crispy Tostada \$5.30 each
- Goats Cheese with Honey, Figs and Pistachios \$5.30 each

PLATTERS

OUR SIGNATURE VINEYARD PLATTER

Chicken kebabs, warm chorizo sausage, crumbed fish fillets, hot sliced pork, hot smoked salmon, pickled beets, dolmades, cheese, chicken pate, gherkins, sundried tomato, relish, warm breads, and crackers \$85

HUNUA HOT BASKET

Shitake dumplings, salt and pepper squid, mac 'n' cheese bites, chicken kebabs and dipping sauces. Three of each \$28.50 | Five of each \$47.50

ANTIPASTO PLATTER

Hot sliced pork, smoked salmon, cheese, chicken pate, pickled beets, dolmades, gherkins, sundried tomato, relishes, warm breads, dips and crackers \$63

CHEESE, FIGS & RELISH

Please ask your server for today's cheeses with port soaked figs, relish and a selection of crackers
1 cheese \$14.80 / 2 cheeses \$26.50 / 3 cheeses \$38.00

BREADS AND SOUP

BREADS & DIPS

A selection of warm breads with dukkah, avocado and lime oil and relish \$14

Gluten free breads and dips \$16

GARLIC CHEESE PIZZA BREAD (GF available - add \$6.50)

Sprinkled with rock salt \$19

CHEF'S SOUP OF THE DAY

Served with warm crusty bread and butter \$14

Gluten free bread, please add \$2

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 > >

12" GOURMET PIZZA - WITH NZ MOZZARELLA

GARLIC CHEESE PIZZA (V)

Sprinkled with rock salt \$19

MARGHERITA PIZZA (V)

Fresh tomato, fresh basil, pesto and mozzarella cheese \$24.50

HAM, CHEESE & PINEAPPLE PIZZA

Italian tomato base, fresh leg ham, pineapple and mozzarella cheese. \$24.50

SMOKED CHICKEN & BRIE PIZZA

Cream cheese base, smoked chicken, brie, spinach, sundried tomato and mozzarella cheese \$25.50

PULLED BEEF PIZZA

Slow roasted pulled beef and onion served on a rich tomato base \$24.50

GLUTEN FREE PIZZA BASE

Add \$6.50

VEGETARIAN

WALDORF SALAD (GF, D)

Julienne of celery, sweet tango, granny smith, chives, chervil, candied almonds, ranch dressing \$21

Add Hot Smoked Salmon + \$9

Add Smoked Chicken + \$9

OKONOMIYAKI - JAPANESE PANCAKE

Cabbage, green onions, soy sauce, sesame, sriracha, mayonnaise, kecap mains, fried onions \$20

JH CAPRESE SALAD (GF, V, OMIT CHEESE FOR VEGAN)

Heirloom tomatoes, basil pesto, Meredith's goat cheese, rocket & parmesan wafer \$23

Add Hot Smoked Salmon + \$9

MARGHERITA PIZZA (V OR GF OPTION)

12" base with tomato, fresh basil, pesto and mozzarella cheese \$24.50

Gluten free base + \$6.50

FALAFEL TACOS (GF)

Two tacos with falafel, crispy cabbage, tomato, avocado fresh salsa, mayo and sweet chilli \$20

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

THE "BIG HUNUA" BURGER

House-made 200g prime beef patty, swiss edam cheese, beetroot, pineapple, lettuce, tomato served on a soft brioche bun. And a few cheeky fries on the side! \$25
-- add a fried egg \$3

LAMB NOODLES (DF)

Slow cooked lamb shoulder in a cumin, sichuan pepper, coriander, ginger, garlic masterstock and wide noodle ribbons \$28

CHICKEN, SAGE & PROSCIUTTO SALTIMBOCCA (GF, DF)

Chicken thigh wrapped in prosciutto, served with roasted butternut and a mango avocado salsa
Two pieces \$26
Three pieces \$34

PORK ADOBO (GF, DF)

Braised pork loin in soy, vinegar, garlic, pepper and coconut milk served on a three bean salad and pineapple salsa \$29

KENYAN BEEF CHEEK CURRY (GF, DF)

Slow cooked beef cheeks in ginger, tomato, red onion, spices and jalepeno curry with pomegranate and almond rice pilaf \$27

SURF N TURF

Hearty 250gm prime rib eye steak, nobashi prawn, battered local oyster, served with crispy onion rings and corn salsa \$50

FROM THE SEA

CLEVEDON OYSTERS (GF, DF)

Natural or Virgin Mary style served with lemon \$4.80 each

MUSSELS CIOPPINO (GF, DF)

1KG of steamed NZ green lipped mussels served in an Italian style sauce of red pepper, fennel, tomato, garlic and oregano \$24

JOHN HILL BATTERED MARKET FISH AND CHIPS

Today's fresh catch with Chef's crispy batter served with fries, fresh lemon and John Hill Tartare sauce \$30

PACIFIC POKI (GF, DF)

Raw trevally with shallots, soy sauce, sesame, onion, chilli garlic, avocado, wasabi, crouton \$29

CRUMBED FISH TACOS (GF)

Two tacos with crumbed fish, crispy cabbage, tomato avocado salsa, mayo and sweet chilli \$20

ON THE SIDE

SOY SCENTED BROCCOLINI (seasonal) \$11

BOWL OF BASMATI RICE \$8.50

CRISPY FRIES \$9.50

CHEFS SEASONAL SALAD \$11

CRISS-CROSS WAFER FRIES \$10.50

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

DESSERT MENU

< < more than great wine > >

DESSERT

TURKISH DELIGHT ICE CREAM

House made ice cream with rose water, French macaron, summer berries and maple toffee crisp \$25

CHOCOLATE CHIFFON PIE

House-made creamy chocolate pie with caramelised hazelnuts, chocolate sauce, icecream, mint chocolate sticks \$20

FEIJOA SORBET (GF, DF)

Four refreshing scoops served in individual spoons \$14

THE AFFOGATO ITALIAN SPECIAL

Two scoops of vanilla bean ice cream drenched in a double shot of Vivace espresso \$14

FRENCH COCONUT TART

With a silky lemon passionfruit filling and lemon-ginger ice cream \$18

A GOOD OL' FASHION ICE CREAM SUNDAE

Vanilla bean ice cream drizzled with chocolate, caramel or strawberry sauce topped with Corinthian wafers and sprinkles \$14

CHEESE BOARD

Served with our port soaked figs, relish and a selection of crackers. Ask what cheeses are available today
- one cheese \$14.80 - two cheeses \$26.50 - 3 cheeses \$38

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 | hot chocolate | mochaccino | chai latte from \$4.50

SOY MILK / DECAF

.50C

TEA \$5 SINGLE / \$8 DOUBLE

\$5 single / \$8 double

English Breakfast

Earl Grey

Lemon Tea

Jasmine Green Tea

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