

John Hill Estate

BANQUET 2025

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Breads & Dips (GF available)
Warm breads, selection of house made dips

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Smoked Fish Cakes
Panko crumbed smoked fish cakes served with tartare and fresh lemon

JH Greek Salad
Honey roasted pumpkin and baby carrots with spinach, capsicum, red-onion, sundried tomato and feta with a citrus-oregano vinaigrette

Prawns and Avocado
Prawns and avocado on a bed of salad leaves with snowpeas, radish, yellow capsicum and cherry tomatoes - topped with a lemon herb vinaigrette

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Maple Glazed Champagne Ham
Premium champagne ham baked with a sweet maple, dijon and pineapple glaze.

Italian Baked Chicken
Crispy roasted boneless chicken served in an Italian style herb and garlic tomato sauce with capsicum and chickpeas

Rosemary Roasted Sirloin with Cranberry Wine
Slow roasted rosemary and garlic crusted beef sirloin, served with a cranberry and JHE merlot jus

Accompanied By:
Herb roasted baby potatoes | Mediterranean Vegetable Medley |
Garden Salad w Honey Mustard Vinaigrette

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Triple Dessert Platter
Summer Fruit Platter | Festive Carrot Cake | Sorbet Refresher

Three Course Menu \$80 pp (breads, two mains, dessert)
Four Course Banquet \$99 pp (breads, starter, two mains, dessert)
Available for Lunch & Dinner 1 Nov - 25 Dec 2025
Designed for groups of 8 or more (please contact us if less than 8, we may be able to accommodate)
All menu items are served - banquet style, and are gluten free
Archery \$40pp
Laser Clay Shooting \$50pp
Archery and Laser Combo \$70pp

John Hill Estate Vineyard Restaurant & Activities Venue

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