

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

Crispy squid tentacles, Mac n cheese bites, Blue swimmer crab & corn empanadas, chicken kebabs & dipping sauces. Three of each \$29 | Five of each \$48

ANTIPASTO PLATTER

Hot sliced pork, smoked salmon, cheese, chicken pate, pickled beets, dolmades, gherkins, sundried tomato, relishes, warm breads, dips and crackers \$65

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.

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VEGETARIAN

ALOO TIKKI (GF, DF)

Potato with spices, peas and pickled carrot salad with peas, red onion, spring onions, parsley, garam masala and chilli \$20

CAULIFLOWER TACOS (DF)

Two tacos with crispy cauliflower, savoy cabbage, tomato, avocado, red onion, mayo and sweet chilli sauce \$23

SATAY SALAD (GF, DF)

Organic black bean noodles, mung beans, carrot, red onion, celery, cherry tomatoes, basil, mint, coriander with Satay Sauce and finished with roasted salted peanuts and fried onions \$24

MARGHERITA PIZZA (V OR GF OPTION)

12" base with tomato, fresh basil, pesto and mozzarella cheese \$24.50
Gluten free base + \$6.50

RED RICE, LEMON & SWEET PEA RISOTTO (GF)

Leek, lemon and sweet pea risotto with red rice, farro and sugar snap peas. Finished with cream and butter. \$26

FROM THE SEA

JOHN HILL BATTERED MARKET FISH AND CHIPS

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

CRUMBED FISH TACOS (GF, DF)

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

MUSSELS CIOPPINO (GF, DF)

1kg steamed NZ Green lipped Mussels served in a Spanish style tomato broth of fennel, garlic, red pepper, oregano \$24

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FROM THE LAND

SATAY SALAD (GF, DF)

Organic black bean noodles, mung beans, carrot, red onion, celery, snow peas, basil, mint and coriander, with satay sauce and finished with roasted salted peanuts and fried onions \$24

Add Smoked Chicken \$9

Add Hot Smoked Salmon \$9

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

CLASSIC FRENCH CAJUN CHICKEN FRICASSEE (GF)

Pan fried spiced chicken thighs poached in cream, thyme and JHE Pinot Gris with carrot, onion and celery finished with pepper and an assortment of mushrooms

Two pieces \$26

Three pieces \$34

DURBAN LAMB CURRY

A South African speciality, lamb neck braised in a tomato, onion, garlic, spiced sauce, finished with yoghurt and served with basmati rice \$28

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

CALDERETA - FILIPINO CURRY (GF)

Premium tender goat pieces slow cooked in red wine, garlic, onion, tomato, thyme, olives, pate, and soy with capsicum and carrot, served on creamed mashed potato \$39

RIBEYE (GF, DF)

A hearty 250gm prime rib eye steak served on garlic crushed potatoes with a mushroom and pepper cream sauce. Available to be cooked in butter, please request with our wait-staff (Non-DF) \$40

Large Prawn \$7 each

Egg \$3 each

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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

ON THE SIDE

SOY SCENTED BROCCOLINI (seasonal) \$11

BOWL OF BASMATI RICE \$8.50

CRISPY FRIES \$9.50

CHEFS SEASONAL SALAD \$11

CURLY FRIES \$10.50

CREAMY MASHED POTATO \$9

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DESSERT MENU

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DESSERT

RHUBARB & RASPBERRY BREAD & BUTTER PUDDING

Served with raspberry and rhubarb served with warm custard and cream fraiche \$23

CHOCOLATE MUD CAKE (GF, DF, VEGAN)

with chocolate sauce and chocolate ice cream \$20

FRANGIPANE TART

with raspberry jam, strawberries, vanilla icecream and creme anglaise \$20

THE AFFOGATO ITALIAN SPECIAL

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

Add a shot of Baileys or Kahlua \$9

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

SORBET (GF, DF)

Four refreshing scoops served in individual spoons \$14

CHEESE BOARD

Served with our JH 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

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