

JOHN HILL ESTATE MENU

< < more than great wine > >

PLATTERS AND STARTERS

OUR SIGNATURE VINEYARD PLATTER

Chicken kebabs, warm chorizo sausage, battered fish fillets, hot sliced pork, hot smoked salmon, pickled beets, dolmades, cheese, chicken pate, gherkins, sundried tomato, relish, warm breads, and crackers \$89

BREADS AND DIPS (V)

A selection of warm breads with dukkah, avocado and lime oil and relish \$17
Gluten free bread, please add \$4

DYNAMITE PRAWNS (SERVES 2)

Crispy, deep fried prawns coated in a spicy, creamy dynamite sauce! Served with chilled crispy iceberg lettuce to wrap your own \$25

SEAFOOD CHOWDER

Juicy prawns, fresh NZ green lipped mussels and calamari in a creamy chowder, served with baked crostini \$22

BAKED NZ GREEN LIPPED MUSSELS (SERVES 2)

Fresh NZ green lipped mussels in the half shell, with a decadant cheesy chive topping, baked to perfection \$30

HUNUA HOT BASKET

Crispy squid tentacles, mac n cheese bites, crab & corn empanadas, chicken kebabs & dipping sauces.
Three of each \$32 | Five of each \$53

CHEESE FIGS AND RELISH PLATTER (V)

Please ask your server for today's cheeses with port soaked figs, relish and a selection of crackers
1 cheese \$18 / 2 cheeses \$29 / 3 cheeses \$39

ANTIPASTO PLATTER

Hot sliced pork, smoked salmon, cheese, chicken pate, pickled beets, dolmades, gherkins, sundried tomato, relishes, warm breads, dips and crackers \$71

12" GOURMET PIZZA - WITH NZ MOZZARELLA

GARLIC CHEESE PIZZA BREAD (V)

A great snack or starter! Cheesy garlic topped pizza base and finished with rock salt \$20

MARGHERITA PIZZA (V)

Fresh tomato, fresh basil, pesto and mozzarella cheese \$26

SEAFOOD PIZZA

Fresh prawns, NZ mussels, calamari and shrimp on an italian tomato base and topped with creamy ricotta and mozzarella cheese \$32

HAM, CHEESE & PINEAPPLE PIZZA

Italian tomato base, champagne leg ham, crushed pineapple and mozzarella cheese. \$26

SMOKED CHICKEN & BRIE PIZZA

Cream cheese base, smoked chicken, brie, spinach, sundried tomato and mozzarella cheese \$28

PULLED BBQ BEEF PIZZA

Slow roasted pulled beef and onion served on a rich tomato base, finished with bbq cola sauce \$26

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

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MAIN PLATES

ANTIPASTO SALAD (V)

Rocket, sundried tomato, creamy goats feta, olives, marinated artichoke, farrow, puy lentils, garlic, roasted peppers, balsamic dressing

\$26 | Add spianata picanta salami, smoked chicken or salmon \$8

SEAFOOD LINGUINE PASTA

Sauteed prawns, calamari and NZ green lipped mussels tossed in tomato marinara sauce and al dente linguine pasta \$35

JOHN HILL FISH & CHIPS

Three pieces of today's fresh catch coated in crispy light batter served with fries, fresh lemon and our house-made tartare sauce \$33

CRUMBED FISH TACOS

Two corn tortillas stuffed with house-crumbed fish fillets, avocado, red onion, tomato, crispy savoy, fresh corn and chilli jam mayo \$26

CHICKEN SALTIMBOCCA (GF, DF)

Chicken thigh wrapped in prosciutto with sage, served on roasted pumpkin and mango avocado salsa 2 Pieces \$27 | 3 pieces \$35

MADRAS CHICKEN CURRY

Creamy madras and coconut curry sauce with boneless chicken pieces, served with saffron infused basmati rice \$30

THE "BIG HUNUA" BURGER

House-made 200g prime beef patty, swiss edam cheese, mayo, beetroot, pineapple, lettuce, tomato served on a toasted soft brioche bun. And a few cheeky fries on the side!

\$28 | Add a fried egg \$3.50

250G PRIME GRILLED SIRLOIN STEAK

Thick cut prime sirloin grilled to your liking with a creamy mushroom and thyme sauce, baked cheesy potato gratin, and an assortment of sauteed spring vegetables \$50

ON THE SIDE

CHUNKY BEER BATTERED FRIES \$9.50

BOWL OF STEAMED BASMATI RICE \$8.50

CRISS CROSS FRIES \$10.50

CHEFS SEASONAL GARDEN SALAD & VINAIGRETTE \$11

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DESSERT MENU

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DESSERT

CHOCOLATE TORTE (GF)

Decadent chocolate torte, chocolate magnum berry compote, chocolate sauce \$25

LEMON TART (GF)

Tangy citrus curd in a gluten free base, with lemon-lime ice cream and rich custard \$22

THE AFFOGATO ITALIAN SPECIAL

Two scoops of vanilla bean ice cream drenched in a double shot of Vivace espresso \$16

Add a shot of Baileys or Kahlua \$10

A GOOD OL' FASHION ICE CREAM SUNDAE

Vanilla bean ice cream drizzled with chocolate, caramel or strawberry sauce topped, wafers and sprinkles \$15

For the adults... Add Baileys or Kahlua \$10

SORBET (GF, DF)

Four refreshing scoops served in individual spoons \$16

CHEESE BOARD

Served with our JH Port soaked figs, relish and a selection of crackers. Ask what cheeses are available today

- one cheese \$18 - two cheeses \$29 - 3 cheeses \$39

ACCOMPANIED BY

A SPECIAL COFFEE

With your choice of Baileys, Cointreau, Drambuie, Kahlua or Jamesons Irish Whiskey \$17

JOHN HILL OAK AGED PORT

Fortified with French brandy, velvety smooth and sweet \$12

VIVACE ESPRESSO COFFEE

Short black | long black | flat white | cappuccino | latte | hot chocolate | mochaccino | chai latte from \$5

SOY MILK | ALMOND MILK | DECAF

\$1.50

TEA \$5 SINGLE / \$8 DOUBLE

\$5 single / \$8 double

English Breakfast

Earl Grey

Lemon Tea

Jasmine Green Tea

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