

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

CLEVEDON OYSTERS

Served in the half shell topped with virgin mary sauce or natural with lemon, or live a little; mix it up! \$4.50 each

PACIFIC MARINATED RAW FISH

Fresh fish fillets marinated in citrus, pickled ginger, chilli, spring onion, tomato, mint, coriander, red onion and finished in coconut cream \$22

ANTIPASTO PLATTER

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

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

CHEFS SOUP OF THE DAY

Served with warm crusty bread \$16
Gluten free bread, please add \$4

BREADS AND DIPS

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

GARLIC CHEESE PIZZA BREAD

Sprinkled with rock salt \$20

CHEESE FIGS AND RELISH PLATTER

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

12" GOURMET PIZZA - WITH NZ MOZZARELLA

MARGHERITA PIZZA (V)

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

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

GLUTEN FREE PIZZA BASE - \$7

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

FRENCH BEAN SALAD (V) (GF) (DF)

Five bean mix fresh green beans, heirloom tomato, kalamata olive, boiled egg, fresh herbs and pomegranate \$23 | Add spianata picanta salami, smoked chicken or salmon \$8

CRUMBED FISH TACOS (GF, DF)

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

JOHN HILL BATTERED FISH AND CHIPS

Today's fresh catch coated in Selwyn's famous crispy light batter served with fries, fresh lemon and his house-made tartare \$33

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

PARSLEY CREAM PORK LOIN CHOPS

Grilled pork loin chops served with garlic, mushroom, paprika, black pepper cream, parsley sauce on mustard potatoes \$38

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

CHORIZO BACON ORZO

Tomato, spinach, bacon, chorizo sausage sundried tomatoes, onion, garlic tossed through orzo pasta \$30

INDIAN LAMB CURRY

Tender lamb pieces and potato simmered in Indian spices, finished with yoghurt and cream. Served with steamed basmati rice \$32

250G PRIME RIBEYE STEAK (GF)

Grilled to your liking with a garlic cream, parsley, wholegrain mustard and worcestershire sauce. Served on french five bean salad. \$45 | Add a side of beer battered fries \$5

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 with 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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