

STARTER

Bread Fresh baked 6 grain bread, olive oil, balsamic reduction, dukkah	12
Cheese Board Kapiti aged cheddar/blue/double cream brie, crackers, fruit, bread, chutney [GF available]	26
Chowder Marlborough mussel chowder, toasted garlic bread	16
Pâtè Chicken liver, cornichons, rhubarb chutney, 6 grain bread, crackers [GF available]	18

MAIN

Chowder Marlborough mussel chowder, toasted garlic bread Suggested wine match: Estate Sauvignon Blanc	22
Prawns Chilli salt prawns, cos, soy beans, cherry tomatoes, cashews, sprouts, cucumber, mint, lemon aioli [GF, DF] Suggested wine match: Reserve Albariño	32
Soufflé Double baked blue cheese soufflé, green leaf, pear & almond salad [GF] Suggested wine match: Estate Pinot Gris	29
Hot Smoked Salmon Dukkah spiced cauliflower & potato cake pickled beetroot, charred carrots, hazelnuts, chermoula, tahini yoghurt, soft egg. [GF] Suggested wine match: Estate Rosé	32
Duck Curry Soy braised duck leg, fragrant red curry, eggplant, kūmara, coconut, peanuts, cherry tomatoes, lime [GF, DF] Vegetarian option Suggested wine match: Reserve Grüner Veltliner	34 30
The WR Burger Crispy Japanese Karaage free range chicken, Asian slaw, tomato, cucumber, coriander, miso mayo, fries [GF Available] Tofu option Suggested wine match: Reserve Chardonnay	30 28
Side Salad Mixed leaf, tomato, olive, parmesan	10
Fries Beer battered	10

DESSERT

Brûlée Vanilla bean crème brûlée, poached fruit [GF]	14
Brown Sugar Pavlova Toasted coconut, passionfruit curd, berry compote, cream [GF]	14
Fritters Warm lemon ricotta fritters (Italian donuts), star anise sugar, raspberry, vanilla crème, chocolate crumb	14
Fudge Brownie With vanilla ice cream	6 8
Affogato Vanilla bean ice cream, espresso With amaretto liqueur	8 14



WAIRAU RIVER

WAIRAU RIVER WINES . COM

Estate Range		G	B
2021	Sauvignon Blanc	9	35
2021	Pinot Gris	9	35
2021	Summer Riesling (10%)	9	35
2020	Gewürztraminer	10	40
2020	Chardonnay	9	35
2021	Rosé	9	35
2020	Pinot Noir	10	40
Reserve Range			
2020	Sauvignon Blanc	10	40
2021	Albariño	10	40
2020	Grüner Veltliner	10	40
2020	Viognier	10	40
2020	Chardonnay	11	45
2020	Pinot Noir	12	50
2019	Syrah	12	50

WINE OF THE MONTH

2021 Estate Sauvignon Blanc

We celebrate 30 vintages of this wine with the 2021 release. Sauvignon Blanc put New Zealand on the world wine map and introduced cool climate wines to the world. Grown in our vineyards with typical flavours of ripe grapefruit, guava and passionfruit, this wine is fresh and zesty and very refreshing - it is summer in a bottle! Try with our Seafood Chowder or the Chilli Salt Prawns.

Please ask your wait staff for a taste

Sparkling

Nautilus NV Méthode Traditionnelle	45
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Beer

Boomtown Pelorus Pilsner	9
Boomtown Marlborough Lager	9
Boomtown Alabama APA	9
Heineken / Speights	7
Heineken O.O	7

Hot

Coffee/Hot Chocolate	5
Tea (Breakfast Blend, Earl Grey Special, Peppermint, Summer Fruits, Japanese Lime, Green)	4

Cold

San Pellegrino Sparkling Water (1L)	11
San Pellegrino Sparkling Water (500mL)	7
Phoenix Drinks (Lemonade, Apple, Orange & Mango, Apple & Feijoa, Ginger Beer, Lemon Lime & Bitters)	5
Coke/Diet Coke/Sprite Zero	5

WAIRAU RIVER