



CLEARVIEW ESTATE

WINERY RESTAURANT

since 1991

Trading Days
Wednesday to Sunday

Restaurant
Lunch 11^{am} - 3^{pm}

Cellar Door
10^{am} - 4^{pm}

ONE PAYMENT per **TABLE PLEASE**
payments can be **made at your table**

surcharge applied on
credit card & contactless payments

27/04/2024



Great Wine Capitals

GLOBAL NETWORK | A WORLD OF EXCELLENCE

HAWKE'S BAY & NEW ZEALAND



We're a *CUISINE*
WINERY
DESTINATION 2023/2024

Cuisine
GOOD FOOD GUIDE 2023/2024
CUISINE.CO.NZ

Presented by





bread

house made **ciabatta** | house dip \$13

small plates

crispy **pork belly** | sautéed cabbage
cauliflower purée | plum sauce GF \$23

chicken liver **paté** | marinated olives
pickles | house ciabatta \$22

pumpkin hummus **profiteroles** | beetroot aioli
whipped sheep's feta | hazelnut dukkah V \$20

large plates

beef eye fillet | herb butter
duck fat potatoes | red wine jus GF \$40

macadamia & parmesan crusted **blue cod**
Lyonnais potatoes | celeriac purée GF \$40
confit heirloom tomatoes

confit **duck leg** & smoked **duck breast** duo
braised cabbage | rosemary potatoes
Grand Marnier orange sauce GF \$40

chefs mushroom **ravioli** | truffle | rocket
pesto | tomato ragout | danbo | pine nuts V \$36

chicken & prosciutto **roulade** | roasted red capsicum
spinach | fresh mozzarella | sauce Forestière GF \$36
fresh herb & mascarpone risotto



whenua platter \$62

cured **meats** | local **cheeses** | olives
honey roasted nuts | fruit paste | fresh fruit
house lavosh & bread | chef's dip *perfect for sharing*

cheeseboard \$36

three fine local artisan cheeses
olives | fresh fruits | house lavosh | seasonal garnish

sides

fresh **fig salad** | French goats cheese \$16
rocket & caramelised nuts

agria house **fries** | aioli \$13

desserts

Baileys **brûlée** | whipped cream \$17
fresh berries

chocolate **terrine** | chantilly cream \$17
Sea Red raspberry compote

traditional Italian **affogato** | whipped cream \$16
biscuit | frangelico | espresso shot

V-vegetarian

VE-vegan

GF-gluten free

all **COFFEES** (all milks) \$6
oat | coconut | almond | dairy

Estate **Sea Red** cocktail \$18

beer

Brave Brewing Co

Tigermilk - IPA 6.6% \$13.5

Hawke's Bay Brewing Co

Pilsner 5.0% \$13.5

ParrotDog Brewery Lyall Bay Wellington

Birdseye hazy IPA 5.8% \$13.5

Heineken 5.0% 330ml \$10

Peroni 0.0% 330ml \$10

cider

Zeffer Cider Co 330ml \$12

crisp green apple 5.0%

cold beverages

CURIOUS AF alcohol free 250ml cans \$10

SPARKLING ROSE

GRAPEFRUIT MARGARITA

APERRO SPRITZ

CUCUMBER G n T

almighty organic juice 300ml bottle \$7
orange or apple

BOOTLEGGERS craft local soda 330ml bottle \$7

lemonade

Caribbean cola

lemon lime bitters

ginger beer

antipodes still or sparkling water | 500ml bottle \$7