



EAT

OYSTERS

Te Matuku Oysters 1/2 DOZ \$39 | DOZ \$75

Speak to your server about availability and options.

TO START

House Marinated Olives - orange, juniper, orchard herbs (V) (DF) (NAG) \$14

Focaccia- roasted red pepper & parmesan butter (V) \$14

10 Knots Smokehouse Fish Pâté - pickled red onion w/ house sourdough \$16

Charcuterie - cured meat selection, NZ cheese, pickles & olive oil, sourdough \$47

SMALL PLATES

Truffled Burrata – charred scallion, parmesan, grilled sourdough (V) \$27

Smoked Akaroa salmon– dill creme fraiche, citrus, radish, croutons, roe \$27

Lemon charred Broccoli – veloute & herb pangrattato (V) \$25

Truffle Makikihi Fries - shaved parmesan, truffle mayo (V) (NAG) \$16

Garden Salad - feta, olives & dill (V) (NAG) \$14
+ extra truffle mayo \$3
+ GF sourdough

BIG PLATES

Clams - chili, garlic, white wine, cream, fresh herbs, prosciutto crumbs, w/ house sourdough \$34

Charred lamb skewer – flat bread, gremolata, parsley, caper & red onion salad (DF) \$30

Potato gnocchi – basil pesto, pinenuts, pecorino (V) \$30

Ravioli– lemon ricotta, pea, broad beans, mint, parmesan, prosciutto crumb \$30

PIZZA

Chorizo - tomato, mozzarella, chorizo, spiced honey, pickled red onions \$32

Fungi - cream, mozzarella, portobello, porcini salt, fresh rocket (V) \$32

Italian sausage - tomato, mozzarella, parmesan \$32

Margherita - tomato, mozzarella, basil (V) \$32
+ add prosciutto \$5
+ GF pizza base

SWEET

Cannoli – cointreau ricotta, chocolate, candied orange & maraschino cherries \$16
3 piece

Selection of ice creams \$6
See restaurant freezer



Man O' War's 4500 acre property includes farm land, orchards, olive groves, restored native forests and beehives. Our menu features, our own olive oil & honey, hand-picked herbs, salads & citrus from our orchard.

(V) Vegetarian (VG) Vegan (DF) Dairy Free (NAG) No Added Gluten

We will take all efforts to accommodate your dietary needs. However, we are unable to guarantee that a menu item is completely free of allergens due to cross-contact. If you have any dietary requirements or allergies please inform our staff.



DRINK

FLAGSHIP RANGE

	GLASS	BOTTLE
Gravestone Sauvignon / Semillon 2019 Grapefruit, lime and spring grass. Crisp and Fresh.	\$16	\$69
Valhalla Chardonnay 2021 Smoke, cashew and ripe stone fruit. Bold and Iconic.	\$19	\$89
Exiled Pinot Gris 2023 Fresh citrus, mandarin, hints of honey and brown spice. Sweet and Floral.	\$17	\$72
Pinque Rosé 2023 Rose petal, musk candy strawberry. Cool, dry and Summery.	\$17	\$72
Dreadnought Syrah 2020 Smoky peat, blueberry, dark berry and dried herbs. Classic and Powerful.	\$22	\$95
Ironclad Bordeaux Blend 2021 Dark black and red berry fruits, new leather, smoke, spice. Savoury and Rich.	\$22	\$95

DESSERT WINE

Holystone 2019 - 375ml bottle Apricot, spice and honey. Pure and Decadent.	\$14	\$60
Hellburner 2018 - 375ml bottle Dark fruit and attractive lift of shot firecrackers.	\$14	\$60

LARGE FORMAT

Valhalla Chardonnay 2021 Magnum	\$185
Dreadnought Syrah 2020 Magnum	\$195
Ironclad Bordeaux Blend 2021 Magnum	\$195

Speak to our Tasting Room staff for other vintages

CHOOSING KULTA

The Kulta Collection is a homage to our Finnish ancestors; where Kulta means 'loved one' and 'gold'.

An expression of hard work and determination, for vineyards carved out of a magnificent landscape and the craftsmanship of great wine.

KULTA SERIES

	GLASS	BOTTLE
Kulta Tulia Methode Traditionelle 2018 Fresh & lively with green apple acidity retained with a further sprinkle of salt to finish.	\$22	\$100
Kulta Mathilda Chardonnay 2020 Toasty complexity with smoky undertones with charred citrus rind & fresh stone fruit.	\$28	\$150
Kulta Totto Syrah 2019 Smoky peaty characters an herbaceous lift, blue & boysenberry.	\$39	\$210
Kulta Tytti Bordeaux 2019 Pure black fruit characters, hints of lavender & rose oil with a graphite edge.	\$39	\$210

OTHER BEVERAGES

Garage Project Beer Lager 330ml – 4.8% Fugazi light beer 330ml – 2.5% Tiny 330ml – 0.5%		\$11
Karma Soft Drinks Apple Juice, Orange Juice, Cola, Diet Cola, Lemonade, Ginger Ale		\$6
Antipodes Sparkling Water 500ml / 1L	\$6	\$12
Filter Coffee Mug Espresso Workshop		\$5
Tea - t leaf T English Breakfast, Peppermint, Honeyed Chamomile, Berrylicious		\$5

Please speak to your server or the bar about our takeaway wines