



EAT

OYSTERS

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

Naked
Mignonette
Pear and ginger

TO START

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

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

White anchovies - Green chilli, citrus (DF) \$16

10 Knots Smokehouse Fish Pâté - Pickled cucumber & red onion w/ house sourdough \$16

Charcuterie - Cured meat selection, NZ cheese, roasted pepper and parmesan butter, chutney, house bread \$49

GF sourdough available

SMALL PLATES

Smoked Akaroa salmon– Dill creme fraiche, citrus segments, radish, roe (NAG) \$28

Carpaccio– Black angus, parmesan catalan, crispy onion, radish (NAG) \$25

Broccoli – White bean & chives hummus, spring onion pesto (V) (DF) (VG) (NAG) \$22

Roasted beetroot - Feta, candied hazelnuts (V) (NAG) \$22

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

+ extra truffle mayo \$3

If you have any dietary requirements or allergies

We will take all efforts to accomodate your dietary needs. However, we are unable to guarantee that a menu item is completely free of allergens due to cross-contact.

BIG PLATES

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

Charred lamb skewer – Flat bread, cucumber raita, parsley, caper & red onion salad \$32

Potato gnocchi – Basil pesto, pinenuts, pecorino (V) GF option available \$30

Cauliflower steak – Parsnip and apple puree & walnut-caper salsa (V) (DF) (VG) (NAG) \$30

Sirloin – Sirloin steak, charred scallion, herb salad (NAG) (DF) \$35

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 available

SWEET

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

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



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

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