


SAINT CLAIR
VINEYARD KITCHEN

Saint Clair Family Estate is proud to be a family-owned Marlborough winery. Here at the Saint Clair Vineyard Kitchen, we aim to provide you with the very best experience by providing world-class wines for you to enjoy and make every effort to provide fresh seasonal produce sourced locally (where possible).

We are delighted to be able to offer the following local Marlborough products and producers:

Regal King Salmon, Green-Lipped Mussels, Cloudy Bay Clams, Golden Mile Vegetables, Two Short Dogs Olives, RSA Blenheim Olive Oil, Murphy's Black Garlic, Cranky Goat Cheese, Thorvald/Little River Cheese, ViaVio Cheese, Premium Game, Boom town Beer's Fresh pure water, Ritual Coffee, Thyme Bank Marlborough, and of course Saint Clair Family Estate wines.

From the deep south:

Evansdale Cheese-New Zealand's smallest artisan cheese company, Pure South Meats, Silver Fern Farm Venison

If you are interested to find out more about these local delicacies, please ask your server for the local produce booklet which is available for your perusal.



Small Plates, Entrée or to Share

Platter of Breads and Dip

\$15.50

Fresh Saint Clair sourdough bread with local Marlborough RSA olive oil and homemade dip. (DF/GF option)

-add marinated olives	extra \$8.00	-add mussels	extra \$8.00
-add smoked salmon	extra \$9.50	-add NZ artisan cheese	extra \$8.00
-add homemade pâté	extra \$8.50	-add more bread	extra \$3.00 (2 pieces) extra \$6.00 (4 pieces)

Cloudy Bay Clams (subject to availability)

\$27.00

Marlborough clams in a vibrant coconut and chilli broth with kaffir lime from our garden, fish sauce and lemongrass (GF/DF)

Suggested Wine Match Saint Clair Reserve Godfrey's Creek Gewürztraminer

Troy's Line Caught Grouper Wings

\$26.00

Bone in, charred grouper wings, with Nduja-tomato ragout (DF on request/GF)

Suggested Wine Match Saint Clair Pioneer Block 25 Point Five Sauvignon Blanc

Tgan's lamb shoulder croquettes (x3)

\$26.00

Slow braised lamb shoulder, rolled and crumbed with kimchi aioli and greens

Suggested Wine Match Saint Clair Gimblett Gravels Reserve Syrah

Autumn salad

\$24.00

Roasted pumpkin, fresh pear, greens and spiced nuts (pecan, macadamia, almonds) in a cranberry vinaigrette with smoked goats cheese (GF/DF option/VEGAN option)

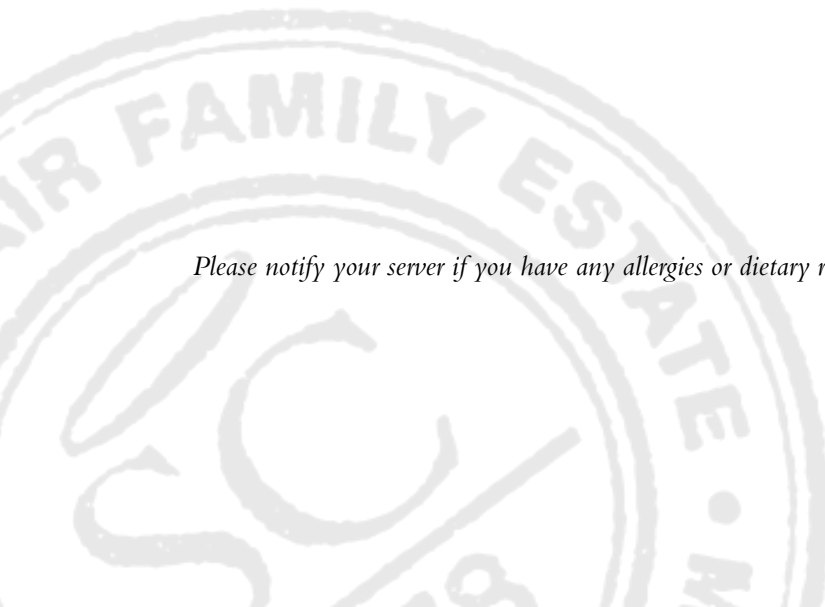
Suggested wine match Saint Clair Pioneer Block 5 Bull Block Grüner Veltliner

Duck Fat Potato Wedges

\$12.00

Crispy, spiced roasted duck fat potato wedges with aioli. (GF/DF)

Please notify your server if you have any allergies or dietary requirements.



Mains

Pumpkin Gnocchi

\$35.00

Homemade pumpkin gnocchi in sage butter, toasted almonds, and feta cheese
Suggested wine match Saint Clair Omaka Reserve Chardonnay

Freedom Farm Pork Belly

\$43.00

Kumara and coconut puree, Autumn vegetables, spiced pear relish (GF/DF)
Suggested wine match Saint Clair Pioneer Block 10 Twin Hills Chardonnay

Moroccan Style Chicken

\$37.00

Marinated chicken thigh on a salad of red rice, black bean and quinoa, toasted almonds, red peppers, and greens in a coconut yoghurt dressing (GF/DF)
Suggested wine match Saint Clair Pioneer Block 15 Strip Block Pinot Noir

Smoked Salmon Salad

\$41.00

Barrel smoked salmon in a salad with baby potatoes, baby peas, greens and shaved fennel in a lemon dressing, crispy capers, and beetroot puree (GF/DF)
Suggested wine match Saint Clair Barrique Sauvignon Blanc (Barrel fermented)

Inspiration from the garden

\$36.00

Roasted vegetable and potato cake with confit mushrooms and romesco sauce, Autumn vegetables, vegetable chips (GF/DF/VEGAN)
Suggested wine match Saint Clair Rapaura Reserve Merlot

Fish of the Day

\$40.50

Ever changing, please ask your waiter for today's special.
Suggested wine match Saint Clair Wairau Reserve Sauvignon Blanc

Celebration of Marlborough Platter (made to share between two)

\$78.00

A celebration of Marlborough with all the produce sourced locally. Home smoked salmon, Marlborough green shell mussels, Premium Game venison salami, homemade chicken liver pate, Two Short Dogs pickled olives, our own dip, local RSA olive oil, garlic noir from Murphys, South Island cheese, seasonal fruits and roasted vegetables and our own sourdough bread (GF option/DF on request).

Suggested wine match Saint Clair Wairau Reserve Sauvignon Blanc

Please notify your server if you have any allergies or dietary requirements.

Desserts

Plum and Almond Tart	\$16.00
Served with plum compote and liquorice ice cream	
Suggested wine match Saint Clair Pioneer Block 17 Plateau Cabernet Merlot	
Passionfruit Cheesecake	\$16.00
Potted passionfruit cheesecake with ginger crumb and vanilla ice cream	
Suggested wine match Saint Clair Godfrey's Creek Reserve Noble Riesling	
Orange and Rhubarb	\$13.50
Orange posset with poached rhubarb and pink peppercorn meringue (GF)	
Suggested wine match Saint Clair Block 5 Bull Block Pinot Gris	
Affogato "Vineyard Kitchen style"	\$16.50
Walnut ice cream served with a shot of Ritual coffee and Frangelico liquor. (GF)	
South Island Cheese Board (1 piece/2 pieces/3 pieces)	\$15/25/40
Artisan cheese sourced from the South Island of New Zealand (Nelson, Marlborough, and the deep South). Served with crackers, seasonal fruit and Saint Clair sourdough bread. (GF option)	
Suggested wine match Saint Clair Pioneer Block 17 Plateau Cabernet Merlot	
Slice of the Day	\$6.50
Ask your server for today's bake	
Add a scoop of vanilla ice cream	\$3.00
Add a scoop of maple walnut ice cream	\$4.50

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