



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, Troy's Line Caught Grouper, Two Short Dogs Olives, RSA Blenheim Olive Oil, Murphy's Black Garlic, Cranky Goat Cheese, Thorvald/Little River Cheese, ViaVio Cheese, Premium Game, Renaissance Beer, 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

\$15.00

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

-add marinated olives	extra \$7.50	-add mussels	extra \$8.00
-add smoked salmon	extra \$8.50	-add NZ artisan cheese	extra \$8.00
-add homemade pate	extra \$8.00	-add more bread	extra \$3.00 (2 pieces) extra \$6.00 (4 pieces)

### Sesame Crusted Squid

\$25.00

Tender, sesame crusted salt and pepper chilli squid on a shaved fennel and orange salad with squid ink aioli and toasted cashew nuts (GF/DF)

Suggested wine match Saint Clair Origin Viognier

### Italian Flair

\$25.00

ViaVio Stracchino with locally grown rock melon, rocket leaves and Premium Game venison pastrami, topped with herb oil and our home-made bird seed cracker (GF)

Suggested wine match Saint Clair Godfrey's Creek Reserve Pinot Gris

### Autumn Harvest Salad

\$19.00

Green leaves with fresh pear, pickled pumpkin, witloof and spiced nuts (almond, walnut, pecan) on beetroot puree (GF/DF/VEGAN)

Suggested wine match Saint Clair Pioneer Block 5 Bull Block Pinot Gris

### Marlborough Sounds Mussels

\$20.50

Warm mussels in a coconut, chilli and kaffir lime broth with a hint of lime, served with our own sourdough bread (DF)

Suggested wine match Saint Clair Pioneer Block 29 Blind Block Albariño

### Troy's Line Caught Grouper Wings

\$24.00

Bone in, charred Grouper wings, in a miso broth with mung shoots and spring onions (GF/DF)

Suggested wine match Saint Clair Pioneer Block 31 Awatere Sauvignon Blanc

### Kimchi Fritter

\$18.00

A crispy take on a Japanese pancake with fermented cabbage, topped with a smoky BBQ sauce, aioli, sesame seed and green onion (DF)

Suggested wine match Saint Clair Pioneer Block 12 Lone Gum Gewürztraminer

### 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

<b>Sicilian Seafood Stew</b>	\$29.50
Prawns and white fish in a rich tomato based broth with celery, onion, fennel and grated pumpkin, served with our own sourdough bread (DF/ GF on Request) Suggested wine match Saint Clair Pioneer Block 29 Camp Block Albariño	
<b>Pure South Fillet of Beef</b>	\$46.00
Beef fillet steak with potato gratin, seasonal Autumn vegetables and red wine jus (GF) Suggested wine match Saint Clair Rapaura Reserve Merlot	
<b>Lamb Neck Tagine</b>	\$37.00
Tender lamb neck with spiced cous cous and vegetables (DF) Suggested wine match Saint Clair Gimblett Gravels Reserve Syrah	
<b>Free Range Chicken Thigh</b>	\$34.00
Mushroom and blue cheese risotto with spinach, topped with chicken thigh and red wine and balsamic reduction (GF) Suggested wine match Saint Clair Pioneer Block 10 Twin Hills Chardonnay	
<b>Fish of the Day</b>	\$39.00
Ask your waiter for today's special Suggested wine match Saint Clair Wairau Reserve Sauvignon Blanc	
<b>Inspiration from the Garden</b>	\$29.50
Marinated and grilled eggplant with curried lentils, spicy tomato kasundi and toasted cashew nuts (VEGAN/DF/GF) Suggested wine match Saint Clair Pioneer Block 12 Lone Gum Gewürztraminer	
<b>Celebration of Marlborough Platter (made to share between two)</b>	\$72.00
A celebration of Marlborough with all produce sourced locally. Home smoked salmon, Marlborough green lipped mussels, Premium Game venison salami, homemade chicken liver pâté, Two Short Dogs pickled olives, our own dip, Local RSA olive oil, Garlic Noir, South Island cheese and Saint Clair sourdough bread (GF option, DF on Request) Suggested wine match Saint Clair Pioneer Block Pinot Noir Rosé	

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

## Desserts

<b>Inspired by the German “Schmandkuchen”</b>	\$15.50
Mandarin sour cream custard cake with vanilla bean ice cream and mandarin syrup	
Suggested wine match Saint Clair Noble Riesling	
<b>Tonka Bean frozen semi freddo</b>	\$14.00
Seasonal roasted fruits with a Tonka Bean semi freddo and honey gel (GF option)	
Suggested wine match Saint Clair Noble Riesling	
<b>Pina Colada</b>	\$14.00
Coconut, pineapple and rum sorbet with caramelised pineapple and coconut meringue (GF/DF)	
Suggested wine match Saint Clair Noble Riesling	
<b>Classic Ice Cream Sundae</b>	\$14.50
Vanilla ice cream with your choice of caramel, chocolate sauce or berry ragout, whipped cream and tuile (GF option)	
Make it ADULTS ONLY by adding your choice of one liquor: Baileys, Chambord or Frangelico	\$22.00
<b>Affogato “Vineyard Kitchen style”</b>	\$16.50
Walnut ice cream served with a shot of Ritual coffee and Frangelico liquor (GF)	
<b>South Island Cheese Board</b> (1 piece/2 pieces/3 pieces) 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	\$13/25/40
Suggested wine match Saint Clair Noble Riesling	
<b>Slice of the Day</b>	\$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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