



Welcome to Gravity Cellars, here in Mahana.

Mahana means 'warm and welcoming' in te reo Māori. Situated on a high point overlooking Tasman Bay in Te Taihū-o te Waka-a-Māui, the top of the South Island, Gravity Winery is located in a truly unique place in the world.

Planted on the rolling hills in 1998, our vineyards surround our purpose-built, gravity-fed Winery, Cellar Door & Gallery.

The climate, sunshine hours, the moderating maritime breezes and Moutere Clay soils create a unique environment and the best conditions to produce high quality wines.

Our reach extends beyond Tasman. At Gravity Cellars, our visitors can enjoy fine wines from our Family of five wineries, located across New Zealand's finest wine regions.

We wish all our guests a warm and unique wine and food experience.

The Gravity Team



Autumn Lunch Menu

Marinated olives w/ whipped feta & lavosh crackers (gf*)	\$14
Mixed spicy nuts (gf) 🥜 🥚	\$10
Fresh bread w/ sundried tomato butter (gf*)	\$14
° Chorizo, potato & mozzarella croquettes w/ smoked paprika aioli (4)	\$24
° Beetroot cured salmon, green pea butter, pickles, horseradish & puffed seeds (gf)	
° Smoked fish parfait, honey caper emulsion, pistachio, preserved lemon & crostini (gf*) 🥜	\$24
° Twice cooked pork belly w/ spiced kumara purée, green bean salad, Chimichurri & kumara crisps	\$34
° Harissa marinated fried chicken, herb aioli, pickled slaw & hot honey w/ brioche	\$28
° Spicy prawn salad, green papaya, chili, mung bean, Nahm jim, wonton crisps (df)	\$30
° Pan-seared local haloumi, butternut hummus, sweet & sour peppers, tahini & hazelnut dukkha (df & gf)	\$28
° Marinated lamb skewers w/ butter bean purée, spiced carrot salad w/ toasted pumpkin seeds, feta & jus	\$34
° Sautéed broccoli, olive oil & anchovy butter w/ toasted pine nuts	\$13
° Shoestring fries w/ truffle oil, truffle salt & parmesan	\$13
Gravity Cheeseboard for 2	\$55
3 local cheeses, honeycomb, dried fruit, crackers, relish, pickles, olives, bread (gf*)	
Dessert of the Day	\$18
Plum & cinnamon fool, ginger crumb w/ plum textures 🥚	

🥜 Nuts | 🥚 Egg | *On Request

Please notify staff of ALL allergies/dietary requirements, thank you.



Wine List

Sparkling

LV Méthode Traditionelle Brut NV. Marlborough	n/a	\$79
Awatere River Traditionelle Brut NV. Marlborough.	\$16	\$59

Aromatics – Dry to Sweet

2022 Waimea Albariño. Nelson	\$14	\$49
2022 Waimea Sauvignon Gris. Nelson	\$14	\$45
2023 Awatere River Pinot Gris. Marlborough	\$14	\$45
2023 Waimea Pinot Gris. Nelson	\$14	\$45
2020 Bannock Brae 'Reefers' Riesling. Central Otago	\$14	\$45
2023 Waimea Gewürztraminer. Nelson	\$14	\$49

Sauvignon Blanc

2022 Waimea Sauvignon Blanc. Nelson	\$14	\$45
2023 Awatere River Sauvignon Blanc. Marlborough	\$14	\$45
2019 LV Sauvignon Blanc. Marlborough (barrel aged)	\$15	\$59

Rosé

2022 Awatere River Pinot Rose. Marlborough.	\$14	\$39
2023 Waimea Pinot Rose. Nelson	\$14	\$39

Chardonnay

2019 LV by Louis Vavasour Chardonnay. Marlborough	\$16	\$79
2020 Sileni 'Lodge' Chardonnay. Hawkes Bay	\$15	\$59
2023 Waimea Chardonnay. Nelson	\$15	\$49

Pinot Noir

2019 LV by Louis Vavasour Pinot Noir. Marlborough	\$18	\$85
2019 Bannock Brae Crawford's Block Pinot Noir. Otago	\$16	\$79
2019 Awatere River Pinot Noir. Marlborough.	\$15	\$59
2019 Waimea Pinot Noir. Nelson	\$14	\$55

Fuller Bodied Reds

2020 Waimea Cabernet Franc, Syrah. Nelson	\$15	\$50
2018 Sileni 'Pacemaker' Cabernet Franc. Hawkes Bay	\$15	\$60
2021 LV by Louis Vavasour Cabernet Franc 2021. Marlborough	n/a	\$135

Dessert Wine

2018 Awatere River Late Harvest Gewürz. Marlborough	50ml \$7	\$39
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Beer & Cider

Garage Project 'Tiny' Beer	330ml	[0.5%]	\$9
Townsend 'Lazy' Hazy	330ml	{5.8%}	\$11
Hop Federation Pale Ale	330ml	{5.1%}	\$9.50
Boom Town Pilsner	330ml	{5.0%}	\$9.50
Townsend 'Blitzgreig' West Coast IPA	330ml	[6.5%]	\$10
Mussel Inn Golden Goose Lager	330ml	{5.0%}	\$9.50
Peckham's Craft Apple Cider	330ml	{5.5%}	\$9.50
Peckham's Elderflower Cider	330ml	{5.4%}	\$9.50

Non-Alcoholic Drinks

Antipodes Sparkling Water	500ml	\$8
Antipodes Sparkling Water	1000ml	\$12

Cia Sidas Juices Nelson

- Orange & Mango \$8
- Feijoa & Apple
- Sparkling Ginger & Turmeric

Pete's Natural Drinks. Nelson:

- Fresh Lemonade \$8
- Kola
- Currant Crush

Tea and Coffee

French Press fresh ground coffee		
- Small Plunger		\$5.50
- Large Plunger		\$10
Pot of Tea		
- English Breakfast, Earl Grey, Peppermint, Green Tea		\$5

We offer table service & request one bill per table, thank you.