

Greystone

Lunch Menu

Marinated Waipara Olives	\$9
Grilled Rachel Scott Ciabatta, Mt Grey Olive Oil	\$11
Smoked fish crème pâté on rye, Pickled Fennel	\$18
Patoa Pork Rilletes, Poached Plums, Sourdough	\$20
Fresh Broomfield Tomato Salad, Fig Leaf Ricotta, Vincotto	\$15
Cured Meats & Pickles	\$20
Pinot Gris Braised Lamb Shoulder, Summer Vegetables	\$22
Waipara Gardens Salad, Verjuice Dressing	\$15

Cheese Selection

i. Vintage Gouda, Karikaas (cow)	\$14
ii. Tenara from Kaikoura Cheese (soft goats)	\$16
iii. Candy Goddess, Kaikoura Cheese (washed rind)	\$16

Served with Mel's homemade crackers & preserves

Afters Menu

Riesling Granita	\$11
Wild Fruit Sorbet	\$11
Prima Single Origin Filter Coffee (Ethiopian Harar) add Roan organic fresh milk	\$4 \$2
Noble and Savage Organic English Breakfast Tea add Roan organic fresh milk	\$4 \$2
Mel's Kawa Kawa, lemon verbena herbal tea	\$4
Rachel Scott Chocolate Truffles	\$3
Antipodes Sparkling New Zealand Water	\$5.50

Wine Menu

2019 Pet Nat (Sparkling Dry Riesling)	16gls • 62btl
2018 Greystone Sauvignon Blanc	12gls • 48btl
2017 Greystone Chardonnay	15gls • 58btl
2016 Muddy Water Chardonnay	15gls • 58btl
2018 Greystone Pinot Gris	12gls • 48btl
2019 Greystone Sand Dollar Pinot Gris	12gls • 48btl
2019 Muddy Water Skin Ferment	53btl
2018 Greystone Riesling	12gls • 45btl
2017 Greystone Pinot Noir	15gls • 62btl
2016 Thomas Brothers' Reserve Pinot Noir	120btl
2013 Muddy Water Slowhand Pinot Noir	96btl
2017 Muddy Water Pinotage	18gls • 81btl

Any of our wines available by the bottle with glass surcharge.

Library Wine Menu

2017 Greystone Pinot Gris	12gls • 48btl
2014 Greystone Chardonnay	75btl
2010 Greystone Sea Star Riesling	45btl
2009 Greystone Gewurztraminer	50btl
2012 Muddy Water Chardonnay	75btl
2001 Muddy Water Dry Riesling	50btl
2011 Greystone Botrytis Gewurztraminer	65btl
2013 Muddy Water Sugar Daddy Riesling	65btl