



FEATURING



FOOD MENU



BAR

LAWN



THE HUNTING LODGE



GROWN LOCALLY & EATEN SEASONALLY

Our philosophy is inspired by the seasons where the wine and food experience evolves throughout the year. With ambitions for a genuine pasture-to-plate approach, producing what we can onsite and sourcing local produce to round out our offering, we look to add extra bursts of flavour and colour to our plates by using the best ingredients when nature intends.

OPENING HOURS

Cellar Door & Lawn Bar

Mon – Thurs: 11am – 6pm (kitchen closes at 5.30pm)

Fri – Sun: 11am – 9pm (kitchen closes at 8pm)

Restaurant

Brunch: Sat & Sun 10am – 11.30am

Lunch: Thurs – Sun 11.30am–3pm

Dinner: Wed – Sat 5.30pm – late

Locals Night: every Wednesday night at our restaurant enjoy a complimentary glass with your meal.

Grappe vs Grain

The age old question... beer vs wine? Enjoy this interactive group activity sampling 2 of our wines pitched against 2 beers from Liberty Brewing Company. Try them alongside the food match by Des Harris below.

TASTING MENU

Slices of Prosciutto

Whitestone Brie & house made lavosh

Salmon Rillette

Focaccia on the side

\$25 pp

(minimum of 2 people)

SOFT DRINKS

Antipodes Still or Sparkling Water 500ml 7.0

Charlies Juice; Berry + Acai, Spirulina 5.0

Karma Cola/ Sugar Free Cola 4.5

Karma Lemmy Lemonade, Gingerella, Orangeade 4.5

Almighty Carrot, Orange & Tumeric 5.0

Almighty Beetroot, Blackcurrant & Ginger 5.0

Almighty Guava, Lime & Basil 5.0

Almighty Apple, Orange + Apple 5.0

Mama's Brew Kombucha; Warrior, Love, Gypsy 7.5

HOT/ ICED DRINKS

Forage & Bloom Selection of Teas 4.5

Espresso, Macchiato, Long Black 4.0

Flat White, Cappuccino, Latte, Mochaccino, latte

– Regular 4.5

– Large 4.8

Hot Chocolate 4.5

Fluffy 1.5

Soy, extra shot, decaf 0.5

Iced Coffee, Mochaccino, Chocolate 7.5



Food Menu



Platters to share

- Charcuterie – a selection of cold cuts, pickles, preserves, mustard served with fresh bread \$40
- Antipasto – hummus, cold cuts, preserves & pickles with fresh bread \$32
- Fromage – a selection of cheeses, condiments from our deli served with fresh bread and crackers \$29

Salads

- Farm coleslaw – add fresh chilli (optional) \$6
- Farm leaves & herbs with house vinaigrette \$6
- Kale, beetroot, carrot, buffalo cheese, orange & pomegranate \$15

Dogs & Rolls

- BBQ pulled pork roll – slow cooked shoulder, slaw, pickles (Ditch the bun and go low carb with a lettuce wrap – no extra charge) \$14
- Beef brisket roll – low & slow beef brisket, slaw, pickles (Ditch the bun and go low carb with a lettuce wrap – no extra charge) \$14
- Kimchi hot dog – barbeque butter, smoked cheese, kimchi relish \$13
- Loaded hot dog – slaw, onions, pale ale cheese sauce \$14
- Hot dog – iceberg, pickles, onion, mustard & ketchup \$12

Sides

- Shoestring fries with smoked aioli \$7
- Loaded fries with onions, bacon, pale ale cheese sauce & old bay \$9
- Wood roasted olives (only available Fri–Sun) \$8

Dessert

- Vanilla crème brûlée, shortbread \$12
- Baked cheesecake, berry compote \$11
- Vix's wood fired s'mores (only available Fri – Sun) \$12
- Ask us for todays flavor.



From our wood fired oven (only available from Fri – Sun)

- Kaipara lamb ribs glazed in Hallertau cider & date syrup \$16
- Garlic & rosemary flatbread with hummus \$15
- Classic margherita – with prosciutto \$18 \$22
- Sopressa salami, smoked tomato & red chilli pizza \$22
- Wood roasted farm vegetables & garden pesto pizza \$20
- Ash's special pizza \$22
- Kid's pizza \$12

*Please tell us about any dietary or allergen requirements you have and we will do our best to cater for them, however our kitchen environment is not set up to cater for severe allergies. Sit back and enjoy a leisurely meal soaking in the surroundings. If you are in a hurry, please let us know.