

LUNCH MENU

SELECTION OF BREADS \$14.00
variety of freshly baked breads
and preserves

SALMON CARPACCIO \$23.00
served with scallops, lime, herbs
and extra virgin olive oil

RILLETTE OF PORK AND DUCK \$22.00
with roasted scallops, mustard, fruit
and baby gherkins

OYSTERS 6 FOR \$22.00
au naturel served with a 12 FOR \$31.00
tabasco and lemon vodka shot
and shallot vinegar

HALOUMI SALAD \$20.00
pomegranate and watercress,
with a lemon and crème fraiche dressing

SEARED SCALLOP SALAD \$20.00
served with prosciutto chips and mint
chilli dressing – an all time favourite!

THREE CHEESE SOUFFLE \$19.00
twice baked three cheese soufflé
(blue, cheddar and gouda), toasted
walnuts, poached pear and rocket salad,
grape chutney

VINEYARD TASTING PLATTER \$39.00
house cured salmon, crispy calamari,
meatballs, olives, two types of New Zealand
cheese, pork or vegetarian gyoza,
sun-dried tomato and artichoke salad,
preserves and freshly baked breads
– a veritable feast for two!

SIRLOIN STEAK SANDWICH \$29.00
served with polenta chips, rocket,
shaved parmesan and a balsamic reduction

CURRY OF THE DAY PRICED DAILY
our very own special blend of curry
served with the finest basmati rice,
please ask your wait staff for more details

SOUP OF THE DAY \$14.00
served with freshly baked warm bread

CHEF'S SPECIAL PRICED DAILY
please ask your wait staff for more details



the vineyard restaurant
matakana