

ENTREES

SELECTION OF BREADS \$ 15.00

homemade breads, marinated kalamata olives, almond and stewed tomato dip

HALOUMI SALAD \$ 20.00

pomegranate and watercress, with a lemon and crème fraiche dressing

RILLETTE OF PORK AND DUCK \$ 23.00

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

OYSTERS AND TUNA SASHIMI 6 FOR \$ 26.00

on crostini with fennel, capers, and a ginger dressing

GNOCCHI SMALL \$ 20.00

potato gnocchi, ricotta and parmesan in a goat's cheese and chive sauce
LARGE \$ 25.00

SOUP OF THE DAY \$ 14.00

served with freshly baked warm bread

MAINS

FISH OF THE DAY \$ 36.00

served with chorizo, cherry tomatoes, jersey bennie potatoes and finished with extra virgin olive oil

LAMB RUMP \$ 37.00

marinated with yoghurt and mint with a cassia bark spiced lemon rice

DUCK CONFIT \$ 38.00

with toulouse sausage and oven baked haricot beans (20 minutes wait)

BEEF SIRLOIN \$ 37.00

citrus and ginger marinated sirloin, potato gratin, roasted portabello mushrooms, garlic green beans, green peppercorn sauce

PASTA \$ 29.00

vegetarian fresh pappardelle pasta, with olive oil, lemon juice and parmigiano reggiano

CHEF'S SPECIAL PRICED DAILY

please ask your wait staff for more details

ON THE SIDE

mushrooms \$ 7.00

potato gratin \$ 7.00

garlic green beans \$ 7.00

leafy salad, tomatoes, cucumber \$ 7.00

A stylized, handwritten signature logo in a dark red color, reading "Plum". The letters are fluid and connected, with a large, looping 'P' and 'l'.

the vineyard restaurant
matakana