

Welcome to John Hill Estate



Lunch Menu

Vineyard Shared Entrée Platter for Two 28.50

Danish salami, vegetable pickle, marinated olives, aged cheddar, double cream brie, hummus, chicken liver pate, basil pesto, and cracker selection

Bread and Dips 12.00

Toasted artisan bread with olive oil, aged balsamic, homemade basil pesto and hummus

Mediterranean Terrine (GF) (V) 14.90

A slice of the Mediterranean – red, yellow and green capsicum, aubergine, courgette and tomato, layered with herbed chevin blanc and drizzled with salsa verde

Thai Style Beef 15.90

Thai marinated prime beef fillet, sautéed with sweet soya sauce and spring onion served with a thai style rice vermicelli and roasted cashew nut salad, and baby mesclun leaves

French Bouillabaisse entrée 18 / main 27

Classic French broth with saffron, mussels, scallops, prawns, and fish medallions with a drizzle of garlic truffle oil and fresh parsley

John Hill Open Lamb Burger 18.50

150g Lamb patty, mesclun salad, vine ripened tomato, cucumber, caramelised red wine onion and brie, served on toasted sour dough served with chunky fries and coriander aioli

Tuscan Cannelloni (V) 19.50

Homemade pasta filled with ricotta, spinach and butternut, topped with a rich tomato coulis, parmesan cheese and a micro salad

Chicken and Prawn Curry 24.00

Served in a poppadum basket with fragrant basmati rice, coconut banana and a tomato and onion sambal

Pork Parmesan 29.50

Pork loin medallions with a parmesan coating served on Dutch potato mash, Tuscan tomato sauce with a rocket and pancetta salad

Prime Angus Sirloin 32.50

Large 250g Prime Angus Sirloin served with grilled vine ripened tomato, thick cut fries, and your choice of sauce:

Mushroom / Pink and Black Peppercorn / John Hill Port Wine and Thyme Jus

John Hill Estate Dessert Menu

Hot Chocolate Fondant Pudding 13.50

Served with vanilla ice cream and crème anglaise

Malva Pudding 13.50

Classic South African baked dessert. Apricot caramelised sponge, served with vanilla ice Cream and crème anglais

Berry Crème Brulee 13.50

The classic with a burnt sugar top and a red berry compote centre

Estate Cheese Selection 25

Triple cream brie, mature cheddar, rich blue served with fruit preserve, marinated olives and cracker selection



John Hill Estate Dinner Menu



Entrée

Vineyard Shared Entrée Platter for Two 28.50

Danish salami, vegetable pickle, marinated olives, aged cheddar, double cream brie, hummus, chicken liver pate, basil pesto, and cracker selection

Bread and Dips 12

Toasted artisan bread with olive oil, aged balsamic, homemade basil pesto and hummus

Mediterranean Terrine (GF) (V) 14.90

A slice of the Mediterranean – red, yellow and green capsicum, aubergine, courgette and tomato Layered with herbed chevin blanc and drizzled with salsa verde

Thai Style Beef Salad 15.90

Thai marinated prime beef, sautéed with sweet soya sauce and spring onion served on baby mesclun salad topped with roasted cashew nuts and rice vermicelli

French Bouillabaisse entrée 18 / main 27

Classic French broth with saffron, mussels, scallops, prawns, fish medallions with a drizzle of garlic truffle oil and fresh parsley

Sugar Cured Hot Smoked Salmon 21.90

Fresh salmon fillet home smoked with our own vines, served with a confit of pearl onions, red wine reduction, and a fennel and sour cream dressing

Main Course

Chicken and Beef Duo (GF) 28.50

Prime Angus sirloin fillet served with garlic scented potato mash and a John Hill Estate port wine jus, paired with roast chicken roulade, sweetcorn puree, served with pancetta wrapped green beans

Tuscan Cannelloni (V) 24.90

Homemade pasta filled with ricotta, spinach and butternut, topped with a rich tomato coulis, parmesan cheese and a micro salad

Slow Roasted Lamb Shoulder 31.50

Slow cooked lamb shoulder in a rich red wine jus served with garlic scented potato mash and pancetta wrapped green beans

Raukumara Wild Venison Loin with Mushroom Duxelle 39.50

Prime roasted Raukumara wild venison loin served with a caramelised kumara tart tatin, pancetta wrapped green beans, caul and stout infused herb jus

Pork and Scallop Duo 28.90

Pork noisette served on a cauliflower puree with glazed baby apples, pancetta wrapped green beans and port wine jus accompanied with seared scallops, apple salsa and sango sprouts

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Welcome to John Hill Estate

Kids Menu

Kids Combo

Add a kids juice, fizzy or milk and an ice cream to any kids meal for just \$3.50
(Juice: orange, apple, pineapple / fizzy: lemonade, coke)

Bangers and Mash 10.50

Grilled bangers, mash, gravy and green peas

Fish and Chips 8.50

Battered fish bites served with fries, side salad and tomato sauce

Mini Lamb Burger 10.50

80g lamb patty, mesclun salad, cheese, tomato and cucumber on toasted sour dough served with fries and tomato sauce

Mini Hot Dogs 8.50

Served with fries, side salad and tomato sauce

Spaghetti Bolognaise 9.50

Savory tomato mince served with spaghetti and topped with cheese

