



BRUNCH – LUNCH MENU

“With Tony’s wine suggestions”

TO START

An apéritif of Soljans Fusion Sparkling Muscat 6.50 glass / 24.00 bottle
or Soljans Fusion Sparkling Rosé 7.50 glass / 27.00 bottle
or Soljans Legacy Méthode Traditionnelle 10.00 glass / 40.00 bottle

Garlic and herb bread 7.50

Freshly baked bread of the day with chef’s daily spreads 7.50

BRUNCH/LUNCH

Soup of the day served with freshly baked bread (please ask your waiter for today’s soup)

Eggs benedict on a potato and herb hashcake, with poached eggs, your choice of bacon, salmon or avocado, served with hollandaise sauce 18.50 **(W, G, N)**

Soljans Legacy Méthode Traditionnelle

Mushroom á la grecque with caramelised onions, herb potato hashcake, poached eggs, bacon, smoked paprika oil and hollandaise sauce 21.00 **(G,W)**

Soljans Hawke’s Bay Chardonnay or Soljans Barrique Reserve Pinot Noir

Baked vegetable filo stuffed with roast pumpkin, capsicum, spinach, onions, pinenuts and feta served with tomato chutney, red wine infusion and a petit salad **(V)** 18.50

Soljans Hawke’s Bay Chardonnay

Pinotage infused vine smoked salmon, potato and dill hashcake with avocado, tomato and spanish onion salsa, soft baby rocket leaves, wasabi and lime crème fraîche and smoked lime dressing 19.50 **(W,G)**

Soljans Gisborne Pinotage

Tempura beer battered fish and chips served with soljans own tartare sauce, local fresh lemon and a petite side salad 21.50 **(D, N)**

Soljans Marlborough Sauvignon Blanc

Croatian salt and pepper lignja (seared squid) served with kalamata olives, cherry tomatoes, cucumber, capsicum, mixed leaves, finished with wild hibiscus vinegar and saffron aioli 23.50 **(D,N)**

Soljans Kumeu Pinot Gris

Braised lamb shank infused with rosemary and thyme, served on truffle oil mash, crisp vegetables, finished with lemon and tomato jus. One shank 22.50, two shanks 29.50 **(E, N)**

Soljans Gisborne Pinotage

Open minute steak sandwich served on toasted foccacia, with camembert, caramelised spanish onion, tomato relish, avocado and small fries 21.50 **(E, N)**

Soljans Hawke’s Bay Merlot/Cabernet/Malbec

Pan fried chicken livers in a crispy tortilla with bacon, mushrooms, garlic, rocket, port infused grapes and a red wine jus 21.00 **(N, E)**

Soljans Hawke's Bay Merlot/Cabernet/Malbec

Baked corn-fed chicken breast, farced with basil, parma ham and baby boccochini, on Italian style risotto, baby rocket drizzled with borde truffle oil 25.00 **(N, E, G)**

Soljans Marlborough Riesling or Barrique Reserve Pinot Noir

Pan fried eye fillet of beef, potatoes tossed with cherry tomatoes, anchovies, cheddar, capers, garlic and herbs finished with juniper jus and sauce hollandaise. 32.50 **(W, G, E)** *Soljans Premier Reserve Tribute Merlot/Malbec or Soljans Gisborne Pinotage*

Vintner's platter of mediterranean delicacies, locally cured meats, selection of cold and hot seafood, danish feta, kalamata olives, cheese, lignja, chutney, aioli, pesto and freshly baked bread *Platter for two* 49.00 *Soljans Legacy Méthode Traditionnelle or Soljans Hawke's Bay Chardonnay*

SIDES

Fries with smoked paprika aioli 7.00

Mixed leaf salad 7.00

Tribute infused field mushrooms 7.00

Creamy mashed potato 7.00

Polenta fries with aioli 7.00

Soljans croatian salad with kalamata olives, cherry tomatoes, cucumber and danish feta tossed in a citrus dressing 12.50

DESSERTS

Lemon citrus tart served with passionfruit sorbet 12.50

Baked chocolate alaska served with a french chocolate sauce 12.50
(perfect to share)

Brandy, date and ginger pudding, marinated strawberries, vanilla ice cream and caramel sauce 12.50

Selection of fresh fruits served with sauce anglaise 10.50

W - WHEAT FREE N - NUT FREE D - DAIRY FREE
G - GLUTEN FREE E - EGG FREE V - VEGETARIAN

SOME DISHES MAY CONTAIN TRACES OF NUTS OR SUBSTANCES WE ARE UNAWARE OF.

*'Good food, like good wine, takes time -
Relax and enjoy'*