



MELTON ESTATE

VINEYARD • VENUE

Experience a boutique vineyard
just 20 minutes from Christchurch



Vineyard Café

Wine Tasting & Cellar Door Sales
Wedding & Conference Venue

T 03 347 4968

Weedons Ross Road, West Melton

www.meltonestate.co.nz

Entrée and Platters to share with your wine tasting

	<i>Entrée</i>	<i>To Share</i>
Vintners Summer Platter Antipasto platter with a selection of meat, cheese, spreads, bread and salad		25
Breads and Spreads Fresh bread with olive oil and dips	12	22
Cheese Platter Three cheese selection with house crackers and chutney	14	25
Pate Creamy homemade pate served with caramelised onion jam and crustini	10.5	19
Bruschetta Toasted bread topped with vine ripened tomato, feta, red onions and basil	8.5	16
Twice Baked Three Cheese Soufflé Served with melba toast and red capsicum jam	11.5	21
Gravalax of Salmon Served with fresh bread and wasabi mayo	12	22

Salad

Traditional Greek Salad Tomato, cucumber, pitted olives, marinated feta, capsicum, red onion, parsley		12
Rocket and Prosciutto Salad Rocket leaves, prosciutto, parmesan, grapes, walnuts drizzled with a lemon vinaigrette		16
Warm Vegetable Salad Root vegetables tossed through salad greens		14
Garden Green Salad Salad Greens, tomatoes, cucumber		10.5
<i>Add Chicken</i>		6
<i>Add Salmon</i>		8

Main

Salmon Fillet Pan seared with a citrus sauce	27
Pork Fillet Parmesan crusted pork fillet pan fried with a cranberry jus	26
Canterbury Lamb Rack Oven roasted rack of lamb with a rosemary red wine jus	28
Beef Fillet Grilled beef fillet with oven roasted tomato and a red wine jus	29
Chicken Breast Crispy skin chicken breast with a red capsicum glaze	26

All mains served on rosemary roasted potatoes with salad greens

Dessert

Sticky Date and Apricot Pudding Served with caramel sauce and ice cream	10.5
Chocolate Mud Cake Served with berry compote and yoghurt cream	10.5
Lemon Curd Tart Served with yoghurt cream	10.5
Chocolate Walnut Tart Served with yoghurt cream	10.5

Coffee and Tea selection to finish

All Melton Estate wines are available to take home at Cellar Door prices.

Children's Menu

Kids Platter

Selection of goodies, including fruit, salad, cheese, raisins, cherrio sausages

10

Sandwich and Fruit

A sandwich of your child's choice served with sliced fruit

6

Junior Toasted Sandwich

Choose any two fillings from ham, cheese, tomato, onion

6

Beef Burger

Beef patty, lettuce, tomato in a lightly toasted bun

10

Ice Cream Cone

Small ice cream in a cone

3

Ice Cream Bowl

With sprinkles and chocolate sauce

6





MELTON ESTATE WINE LIST

		<i>Glass</i>	<i>Bottle</i>	<i>Take Home</i>
<i>Estate Wines</i>				
Melton Estate Pinot Noir 2006	Estate Grown	\$8	\$33	\$25
Melton Estate Chardonnay 2006	Estate Grown	\$8	\$28	\$20
Melton Estate Riesling 2006	Estate Grown	\$8	\$28	\$20
Melton Estate Sauvignon Blanc 2007	Marlborough	\$8	\$29	\$20
Melton Estate Sparkling Riesling 2008	Canterbury	\$8	\$32	\$24

Pinot Noir

Melton Estate Pinot Noir 2006	Estate Grown	\$8	\$33	\$25
Front Row Pinot Noir 2006	Swannanoa		\$30	\$19

Chardonnay

Melton Estate Chardonnay 2006	Estate Grown	\$8	\$28	\$20
Front Row Chardonnay 2006	Swannanoa		\$27	\$18

Riesling

Melton Estate Riesling 2006	Estate Grown	\$8	\$28	\$20
Front Row Riesling 2006	West Melton		\$27	\$18

Sauvignon Blanc

Melton Estate Sauvignon Blanc 2007	Marlborough	\$8	\$29	\$22
Front Row Sauvignon Blanc 2007	Marlborough		\$27	\$18

Sparkling Wine

Melton Estate Sparkling Riesling 2008	Canterbury	\$8	\$32	\$24
Jacobs Creek Brut Cuvée	Barossa		\$28	-

Wine Tasting includes four wines for \$5 (refunded with any Cellar Door wine purchase).

All wines are available to "take home" at Cellar Door prices. A great gift idea.
Gift Packs and full cases available at special prices.

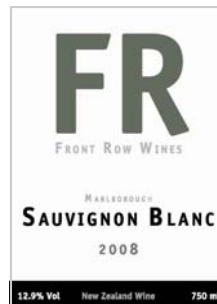


MELTON ESTATE SAUVIGNON BLANC

An elegant Marlborough Sauvignon Blanc utilising grapes from the Rapaura Region. Look out for refreshing and intense tropical flavours, with a crisp finish.

FRONT ROW SAUVIGNON BLANC

Classic Marlborough Sauvignon Blanc with grassy tones and fruit flavours. Hints of passionfruit on the nose. The ideal choice for Savvy lovers.

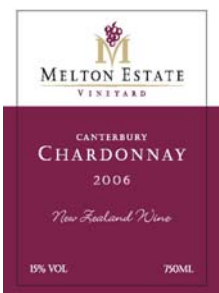
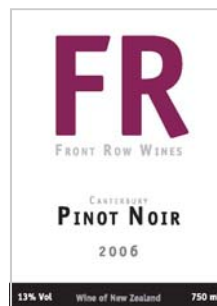


MELTON ESTATE PINOT NOIR

Prime West Melton Pinot Noir. Grapes were carefully hand harvested and then aged in new French oak barrels to add to the complexity and balance of the wine. Estate grown.

FRONT ROW PINOT NOIR

Full bodied Pinot Noir, deep red in colour with rich flavours. Fruit at first, then soft tannin and balanced acidity with a little oak. Perfect with good food and to enjoy with friends.

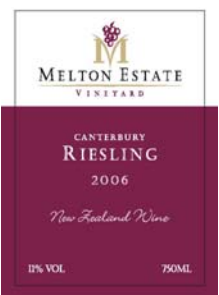
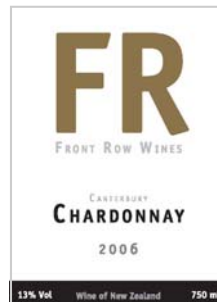


MELTON ESTATE CHARDONNAY

A fresh unoaked style of West Melton Chardonnay. Finished as a dry style, with light fruits and good acidity. Delicious food wine to savor. Estate grown hand crafted wine.

FRONT ROW CHARDONNAY

Ripe, unoaked Chardonnay nicely balanced between fruit flavours and acidity. Hints of melons, peaches and butterscotch on the nose. Easy drinking for fun occasions.



MELTON ESTATE RIESLING

Classic Canterbury Riesling displaying hints of lime fruits and autumn honey. Mineral tones with ripe acidity to finish. Medium style. Hand harvested and estate grown.

FRONT ROW RIESLING

Luscious West Melton Riesling from a boutique vineyard. Beautifully finished to a medium to dry style. Plenty of zesty citrus flavours to discover.



MELTON ESTATE SPARKLING RIESLING

“Summer Love” - Ripe Riesling provides rich fruit flavours and just a touch of Pinot Noir adds a distinctive pink colour. Summer Love has an exciting spritz and is surprisingly moorish. Best served with friends. Just right for a hot Canterbury summer!