



Soljans Breakfast Menu available on weekends 9—11:30am

Breads

Garlic and herb focaccia **8.00**
Freshly baked bread with dips **8.00**

Starters

Polenta fries with aioli **8.00**
Salt and pepper calamari with Thai chili sauce **13.00**
Bruschetta with prosciutto, tomato and basil **13.00**
Garlic and Sesame prawns **13.00**

Brunch / Lunch

“With Tony Soljan’s wine suggestions”

Eggs benedict 18.80

Potato and herb hashcake, with poached eggs, choice of avocado, bacon,
or sliced smoked salmon, hollandaise sauce (W, G, N)

Fusion Sparkling Rosé

Avocado tartine 22.00

Served with asparagus and field mushroom on five grain bread
served with onion jam, black balsamic reduction (V)

Sparkling Sauvignon Blanc

Vine smoked salmon potato hashcake 22.00

Young rocket, wasabi aioli and a smoked lime dressing (W, G, N)

Marlborough Riesling

Tempura beer battered fish and chips 23.50

Soljans own tartare sauce, lemon wedges and a petite side salad (D, N)

Marlborough Sauvignon Blanc or Sparkling Sauvignon Blanc

Market fish of the day

Chicken salad 24.00

Cos lettuce, croutons, parmesan, grated egg, crispy noodles,
Caesar dressing

Hawkes Bay Chardonnay

Filo vegetable tart 19.00

Vine tomato, whipped goats cheese, rocket and shaved parmesan salad (V, N, E)

Fusion Sparkling Muscat

Lamb tenderloin salad 25.00

With pear, blue cheese, pecan nut, sundried tomato, house made crouton,
lemon thyme vinaigrette

Barrique Reserve Pinot Noir

Pan fried calves liver 21.50

Bacon and portobello mushroom, walnut, feta and arugula salad,
lemon dressing (W, G, E)

Hawke's Bay Merlot/Cabernet/Malbec

Open minute steak 21.50

150g Sirloin steak, gherkin, tomato, cucumber, brie cheese, relish, with small fries and aioli (N)

Gisborne Gewürztraminer

Baked chicken breast 26.50

Stuffed with pistachio, spinach and brie, potato mash, green beans,
Provençal sauce (E, W, G)

Marlborough Sauvignon Blanc

Roast duck 29.50

Baby choy, parsnip purée, mandarin, orange jus (E, W, G, N)

Barrique Reserve Syrah

Pan fried eye fillet 32.80

Milk poached garlic and white bean puree, summer vegetables,
tarragon and mustard butter, red wine reduction (E, W, G, N)

Tribute Merlot/Malbec

Vintner's platter 55.00

Platter for two of Mediterranean delicacies, locally cured meats,
selection of cold and hot seafood, Danish feta, olives, cheese,
dips and freshly baked bread

Soljans Legacy Méthode Traditionnelle

Cheese board for two 25.00

A selection of New Zealand's finest cheeses, olives, pesto,
fruit, nuts, freshly baked bread, croutons

Soljans Founders Tawny Port

Sides

Fries with lemon pepper seasoning and smoked paprika aioli **7.00**

Broccoli with lemon garlic, bacon and sesame **7.00**

Croatian salad; mixed lettuce, tomato, cucumber, olives and feta **12.50**

(W) Wheat free (E) Egg free (N) Nut Free (D) Dairy free (G) Gluten free (V) Vegetarian

Some dishes may contain traces of nuts or substances we are unaware of

Head Chef Paul Reid, Restaurant Manager Chris Tucker.

One account per table please. Children's menu available on request.

Soljans Estate does not have a public holiday surcharge.