



SOLJANS

ESTATE WINERY

CAFÉ BRUNCH/LUNCH MENU

"With Tony Soljan's wine suggestions"

Breads

Garlic and herb focaccia **8.50**

Freshly house baked bread with dips **8.50**

Starters

Salt and pepper squid with Thai chili sauce (W,G,N,E) **13.50**

Garlic & sesame prawns (W,G,N,E) **13.50**

Brunch / Lunch

Eggs benedict 22.00

Potato and herb hashcake with poached free range eggs,
hollandaise sauce and your choice of either;

- mushroom and caramelized onion (W,G,N,V)
- or bacon (W,G,N) **add \$2**
- or salmon (W,G,N) **add \$3**

Legacy or Fusion Sparkling Rosé

Vine smoked salmon potato hashcake 25.00

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

Marlborough Riesling or Fusion Sparkling Muscat

Open lasagna 24.00

Mixed summer vegetables, shaved grana padano, toasted pumpkin seeds,
Provençal sauce, basil pesto (V)

Kumeu Pinot Gris or Two Daughters Rosé

Tempura beer battered fish and chips 27.50

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

Marlborough Sauvignon Blanc or Sparkling Sauvignon Blanc

Cajun chicken salad 24.00

Dried cranberry, avocado, red onion, cucumber and Cajun dressing (N)

Gewürztraminer or Barrique Reserve Pinot Noir

Soup of the day

Served with house baked bread

Please ask your wait person for today's soup

4 hour roast pork belly 27.50

Creamy kumara mash, baby roasted carrots, brandy peppercorn sauce (E,G,W,N)
Barrique Reserve Chardonnay

Croatian čevapčići 27.50

Croatian style sausages of three meats with roasted eggplant, mash, basil pesto,
grana padano, roasted tomato and capsicum sauce (W,G)
Barrique Reserve Syrah

Rosemary and thyme braised lamb shank 28.50 | 35.00

Truffle oil mash, broccoli, tomato and red currant jelly (N)
Hawke's Bay Merlot/Cabernet/Malbec

Eye fillet of beef 34.50

Milk and garlic poached parsnip puree, winter vegetables, red wine jus (N,W,G)
Hawkes Bay Tribute Merlot/Malbec or Barrique Reserve Syrah

To Share

Vintner's platter 56.50

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 26.00

A selection of fine cheeses, olives, pesto,
fruit, nuts, freshly baked bread, croutons
Soljans Founders Tawny Port

Sides

Fries with lemon pepper seasoning and smoked paprika aioli **7.50**

Broccoli with lemon garlic, bacon and sesame **7.50**

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