



Winter Menu 2021

"With Tony Soljan's wine suggestions"

Breads

Garlic and Herb Focaccia 9

Light and Sharing Meals

Sliders 18

Three sliders, with your choice of either;

- pork belly with beetroot relish
- halloumi with onion jam (v)

Fusion Sparkling Rose or Marlborough Riesling

Calamari Frits 17

with Thai sweet chilli sauce

Fusion Sparkling Sauvignon Blanc or Gisborne Gewurztraminer

Arancini Balls 16

with aioli and balsamic reduction

Barrique Reserve Pinot Noir

Tempura Cauliflower Bites 14

with lemon aioli

Kumeu Pinot Gris

Winemakers Platter 45

For Two

Salami, prosciutto, cheese, olives, crackers, dolmas, feta, pesto, relish, crostini, grapes

Two Daughters Rosé or Legacy Méthode Traditionnelle

Mains

Eggs Benedict

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

- mushroom (v) **23**

Legacy Méthode Traditionnelle

- bacon **27**

Fusion Sparkling

- salmon **29**

Barrique Reserve Chardonnay

Open Vegetable Lasagne 24

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

Barrique Reserve Syrah or Barrique Reserve Pinotage

Fish & Chips 28

The perennial favorite, beer battered fish with Soljan's own tartare sauce,
served with fries and a petite salad

Fusion Sparkling Sauvignon Blanc or Barrique Reserve Chardonnay

Chicken OR Halloumi Salad 25

Kale, rocket and spinach salad with red onion, almonds, avocado, apricots, capsicum and tomato with a citrus dressing [with halloumi (v)]

Marlborough Sauvignon Blanc or Marlborough Riesling

Prawn and Scallop Salad 28

Arugula, red onion, carrot, red cabbage, cucumber with a lemon dressing

Marlborough Riesling or Kumeu Pinot Gris

Toasted Chicken Melt 25

Brie, mushrooms, onion and pesto, served with tomato relish and a petite side salad.

Swap chicken for jackfruit for a vegetarian melt (v)

Hawke's Bay Merlot | Cabernet | Malbec or Gisborne Gewürztraminer

4 Hour Slow Roasted Pork Belly 32

Infused with five spice, served with roast root vegetables & cider reduced red wine jus

Fifth Generation Kumeu Chardonnay or Barrique Reserve Syrah

Braised Moroccan lamb shank (1) 29 / (2) 36

Garlic and honey glazed carrots, truffle oil mash with cider jus

Barrique Reserve Pinot Noir or Two Daughters Rosé

Soup of the Day

Please ask one of our waitstaff for today's special. Served with garlic bread

Sides

Fries 9.5

with lemon pepper seasoning and truffle aioli (v)

Steamed Greens 8.5

with almond butter (v)

Seasonal Side Salad 8.5

with raspberry vinaigrette (v)

Additional Options for Weekends Only

Freshly Baked Bread 9

Served with balsamic vinegar and olive oil

Classic French Toast 22

with bacon, cinnamon and tamarind mascarpone, marinated strawberries, maple syrup

Legacy Méthode Traditionnelle

Wine Country Omelette 20

with mushrooms, bacon, creamy camembert, seasoned with herbs, hollandaise sauce

Hawke's Bay Barrique Reserve Chardonnay or Kumeu Pinot Gris

Soljans Big Breakfast 26.5

Sausage, poached free range eggs, herb roasted tomato, á la grecque mushrooms, toasted focaccia, bacon, tomato kusindi

Fusion Sparkling Rosé or Fusion Sparkling Moscato

Croatian Ćevapčići 29

Croatian style sausages with roasted egg plant, mash, basil pesto, grana padano, with a roasted tomato and capsicum sauce

Hawke's Bay Malbec or Barrique Reserve Syrah

Eye Fillet 36

Parsnip puree, roast potatoes, baby beets & red wine jus

Hawkes Bay Tribute Merlot | Malbec or Hawke's Bay Merlot | Cabernet | Malbec

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