

# *Waiheke Winter* **WINE & DINE**

## **MUDBRICK**

VINEYARD & RESTAURANT  
WAIHEKE ISLAND, NEW ZEALAND

### *Main*

**Antipasto Board** (serves two):  
Charcuterie, local cheese and seasonal dishes

### *Dessert (pick one):*

Choose from one of our popular dessert dishes  
from the menu to share:

**Baked Chocolate Cheesecake** 72% chocolate orange  
mousse and roasted white chocolate ice-cream

**Pannacotta** passionfruit curd, sorbet and  
pistachio praline

**Sticky Gingerbread** butterscotch, saffron pear, orange  
and ginger ice cream

### *Wine*

A glass of non-reserve Mudbrick wine.  
Ask your server for wine selection.

Menu subject to availability.  
Available Monday to Sunday, May 1st - October 15th 2019.  
Minimum 2 people.



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## **CABLE BAY** VINEYARDS

### *Main*

Pizza (pick one):

**Margherita** tomato base, basil, buffalo mozzarella

**Summer Vegetable** white base, capsicum, zucchini,  
eggplant, shallots, potatoes

**Napoli** fresh tomatoes, basil, buffalo mozzarella, parmesan

**El Diablo** tomato base, chorizo, shallots, truffle oil

**Prosciutto** white base, mushroom, blue cheese

**King Salmon** foccacia base, buffalo mozzarella, rocket

*Side (pick one):*

**Garden Beetroot Salad** beetroot,  
blue mahoe cheese, walnut, buttermilk

**Shoestring** fries

### *Wine*

**Cable Bay Wine Tasting** at our Cellar Door

Please note menu is shared style. Menu subject to availability.  
Available Monday to Sunday, May 1st - October 15th 2019.



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## *Tapas*

**House-made bread**  
with dips

## *Main*

**Pork Ragout**  
with winter squash

## *Dessert*

**Churros**  
with hot chocolate sauce

## *Wine*

A glass of white or red Rioja.

This is a sharing menu and all dishes will be served  
in the centre of the table. Menu subject to availability.  
Available Monday to Sunday, July 1st - October 15th 2019.



# *Waiheke Winter* **WINE & DINE**

## **BATCH** **WINERY**

### *Entree*

**Batch Board** (serves two): cured meat selection, chicken terrine, pickled vegetables, today's bread, selection chutney and dips

### *Main (pick one):*

**Savoury & Sweet** soup of the day, cheese & vegetable toastie, apple & dried fruit slice

**Fish of the Day** fillet panko crumbed on cumin & turmeric ciabatta

**Casserole Pork & Fennel Sausage** chorizo, cannelloni beans, capsicum, tomatoes, spinach, toasted baguette, winter slaw

**Glazed Meatloaf** on bubble & squeak, fried egg, beetroot ketchup, grilled baguette

**Smoked Salmon Salad** winter greens, beets, feta

**Gnocchi** with pumpkin puree, kale, candied walnuts, cheese

**Bubble & Squeak** tomato chutney, winter slaw

**Vegetarian Burger** mixed vegetable, black bean, caramelized onion, winter greens, cheese, hot beetroot ketchup

### *Wine*

A glass of Thomas's Bach or Fizz.

Menu subject to availability.  
Available Monday to Sunday, May 1st - October 15th 2019.



# *Waiheke Winter* **WINE & DINE**



*Wine*

**Waiheke Wine Tasting** at our Cellar Door

*Main*

(to share between 2)

### **Stonyridge Platter**

Selection of cured meats, prawns, Akaroa smoked salmon, seasonal vegetables, house marinated olives, baby mozzarella, daily house made condiments, stonyridge olive oil, Whitestone MT Domet double cream brie & Puhoi valley soft goats' cheese, fig jam, fresh fruit served w bread & rice crackers

*Dessert*

(pick one per person from our a la carte menu)

**Beurre Bosc Pear Poached** in fallen angel Pinot Gris, vanilla bean crème fraîche, gingered hazelnut (v)

**Salted Chocolate Tart**, charred drunken pineapple & mint (v)

**Coconut Caramelized Brioche**, kaffir lime poached plum and vanilla ice cream (v)

Selection of ice cream & sorbets

Menu subject to availability.

Available Monday to Sunday, May 1st - October 15th 2019.

