

Vineyard menu

ENTREE

Roasted beetroot salad

Heirloom tomatoes, goat cheese, charred vegetables *gfo* | *vgo*

Josper hot smoked salmon

Tabbouleh, tomato, tzatziki, mint *dfo* | *gfo*

Roast duck salad

Blood orange, raspberry, pear, fennel, pecan *df* | *gf*

MAIN

Pea and courgette risotto

Preserved lemon, hint of chilli, parmesan *vgo*

Seared kingfish

Caper and lemon butter sauce, vegetable herb gratin *gf*

NZ lamb rump (250g)

Gremolata, fries, vine tomatoes, red wine jus *df* | *gf*

**Choose your sauce: chimichurri, blue cheese and herb butter
or horseradish cream**

Additional sides – 12ea

Fries | Potatoes, fennel, red onion | Sautéed green veg | Roasted spiced
cauliflower, peas | Crispy green salad

DESSERT

Rhubarb jelly

Yogurt and vanilla panna cotta, sugared almonds *gf*

Pavlova

Mascarpone, berry compote, passionfruit syrup *gf*

Vegan chocolate cake

Berry coulis, coconut cream *gf*

**TWILIGHT WINE
AND DINE
WAIHEKE ISLAND**

**BATCH
WINERY**

Drink menu

THOMAS ESTATE WINES

THOMAS ESTATE
Sparkling rose 2019

THOMAS ESTATE
Flora 2020

THOMAS ESTATE
Riesling 2019

THOMAS ESTATE
Syrah 2019

THOMAS ESTATE
Chardonnay 2019

BEERS AND CIDER

Fortune favours
Draft beer

Heineken 0

Pale ale | Lager

Apple cider

Macs mid vicious

NON-ALCOHOLIC

MOST ORGANIC JUICES
Orange and mango
Apple and blackcurrant

KERI
Apple juice

COCA COLA
Regular, diet

**SCHWEPPE'S TONICS
AND JUICES**

Lemon lime bitters
Ginger beer
Old fashioned lemonade
Tonic

L&P


Fullers 360
EXPERIENCES & CRUISES