

VINO VINO

by *Cornie Aldao*

MAINS

BREAKFAST – We open at 9 am

TAPAS & SHARING PLATES

Chipa - Argentine cheese puffs (6 u) v, d, e	12
Marinated olives v, vg	9
Quinoa croquettes w hummus (6 u) v, vg, n	18
Grilled Portobello mushrooms w fresh bread v, vg, g	22
Beetroot salad w feta & almonds v, n, d	23
Grilled pear, blue cheese and walnut salad v, n, d	24
Te Matuku oysters w lemon (6 u) availability dependent	33
Fish croquettes w aioli (6 u) (relish available) e, g, d	22
Ceviche w avo, coriander, chilli & kumara crisp	25
Seared red tuna, sesame w soy & wasabi pearls n	28
Eye fillet beef skewers w chimichurri (2 u)	24
Melon, prosciutto, almond & parmesan salad d, n	27
Fresh bread, olive oil and dip of the day v, vg, g	14
<i>add olive tapenade v, vg</i>	6
Soft goat cheese bruschetta w grilled veggies g, v, d	27
Soup of the day w fresh bread g, v, d	19
Cheese platter – w fig jam & candied walnuts d, n, v, g	
Whitestone Brie, Kikorangi Blue, Harvati, Airedale	
2x Cheeses 27 3x Cheeses 33 4x Cheeses 38	

EXTRA LUNCH OPTIONS (until 5 pm)

SANDWICHES & BURGERS

With brioche bun, lettuce, tomato & aioli. GF bread/vegan available

	Reg / +Fries
Impossible™ Beef burger, Made From Plants g, e, vg	25 / 31
Grilled Chicken sandwich w chimichurri g, e	24 / 30
Lomito - Eye fillet steak sandwich w chimichurri g, e	30 / 36
<i>add cheese / egg (each)</i>	2 / 4

Pan fried Snapper & chips e	41
<i>with aioli, capers & leafy greens</i>	
Pan fried Snapper d, n	43
<i>with carrot & lemon risotto, & pistacchio</i>	
Eye fillet steak	43
<i>with chimichurri, domino potatoes & green beans</i>	
Milanesa - Pan fried chicken schnitzel g, e	39
<i>with roast potatoes, salsa criolla & salad</i>	
Grilled Hawke's Bay lamb rump d	43
<i>with parsnip puree, roasted beetroot & baby onion</i>	
Impossible™ Beef meatballs, Made From Plants	40
<i>with grilled vegetables v, vg</i>	
Pasta of the day e, g	from 37

SIDES

Fries (w tomato sauce, aioli or vg sauce) v, vg	12
Fries w parmesan & rosemary d, v	15
Green salad v, vg	12
Roasted seasonal vegetables v, vg	15

DESSERTS

Affogato d	12
Pavlova e, d	17
Chocolate Nemesis w cream, berry sauce v, d, e	16
Flan - Crème caramel w fresh cream v, d, e	15
<i>add dulce de leche d, v</i>	3
Tapioca pudding Summer delight v, vg	15
Cheese platter – w fig jam & candied walnuts d, n, v, g	
Whitestone Brie, Kikorangi Blue, Harvati, Airedale	
2x Cheeses 27 3x Cheeses 33 4x Cheeses 38	
Sweet little paradise (dessert cocktail) n	20
<i>Frangelico, Baileys, Kahlua</i>	

FOR THE KIDS (under 12 yo) \$ 16

Choice of one kids main with fries, salad, and a drink

Grilled chicken or Grilled fish or Impossible™ Beef meatballs, Made From Plants v, vg

Contains: e: eggs, d: dairy, n: nuts, g: gluten, v: vegetarian, vg: vegan. Gluten free bread available.

If you have any food allergies or intolerance, please let our staff know, it is very important for us.

Where possible we will adapt dishes to suit these needs, many dishes can be made vegetarian, vegan, dairy and gluten free.