



all day menu

Starters and Platters

Bread and Dips \$12.50

Our own oven warmed individual bread with kitchen-made dips and infused avocado oil on the side

Ohinemuri Kitchen Tasting Board \$33.00

Your choice of great NZ Cheeses, Cured Meats or a combination of both with Marinated Vegetables, Mushrooms and Artichokes, Dips and Aiolis, Warmed Bread on the side

Coromandel Seafood Platter \$35.00

A Selection of Coromandel Seafood with Dips, Aioli and More, Warmed Bread on the side

Pickled Onions and Cheese \$15.00

Our own pickled onions and Gouda cheese plate with our kitchen-made bread on the side

Soup of the Day \$12.50

Ask for the day's selection

Seafood Chowder \$17.00

A delicate creamed based chowder filled with scallops, mussels, prawns and shrimp

Extra bread \$3.00

Winery Mains

Hot Beef and Onion Marmalade Sandwich \$27.50

Grilled Beef eye fillet (cooked to your liking), served between toasted Ciabatta, enhanced with our own onion marmalade, Ohinemuri Salad and with Mustard Hollandaise to finish

Fish of the Day – POA

Sorry, only available Friday-Sunday, weather and catch permitting. Ask for Today's Creation

Spiced Lamb Salad \$23.00

Marinated tender lamb backstraps tossed with roasted sweet kumara, through salad greens and baby spinach, finished with a sour yogurt dressing

Winery Venison and Summer Berry Pot Pie \$20.00

Tender Venison Stew slow-cooked with red wine, and summer berries served on kumara mash, With salad on the side

Roasted Pumpkin and Feta Ravioli \$17.00

Kitchen Made, Large Stuffed Pasta Parcels Tossed in Parmesan, Toasted walnuts, Avocado Oil and More

Moroccan Chicken Salad \$20.00

Moroccan Soaked Chicken, Summer Salad, finished with a Minted Spiced Aioli

Asian Inspired Scallops 1/2 dozen \$20.00

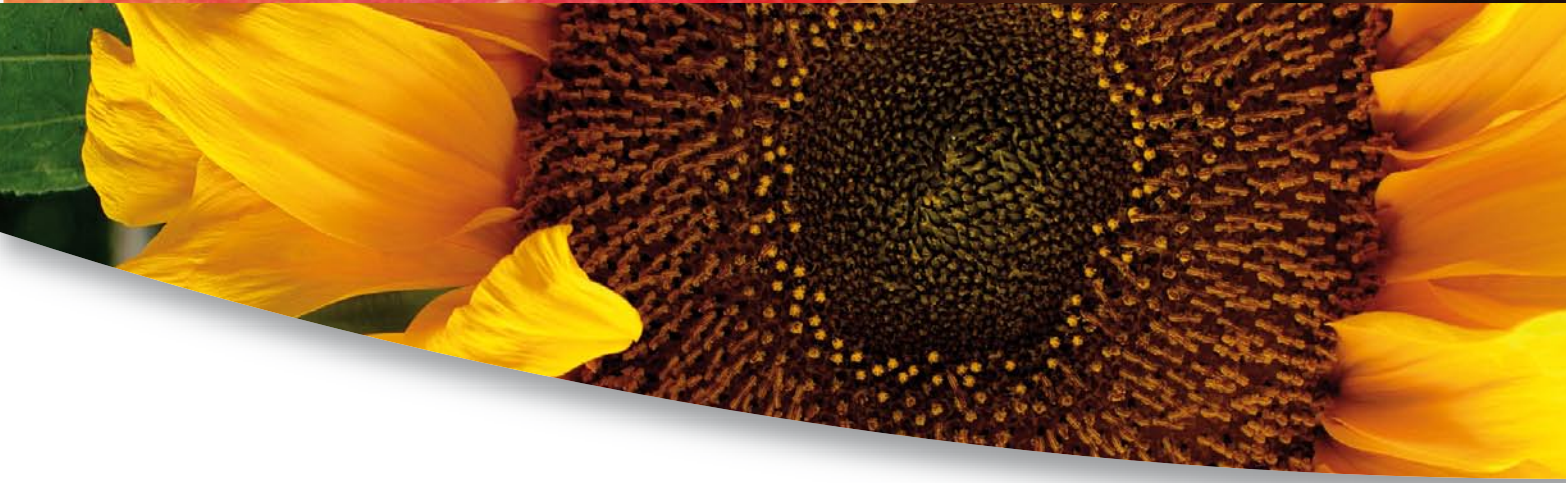
Coriander, Ginger and Lemon Grass Infused Risotto, topped with Seared Scallops, finished with a Coriander Dressing

Kiddies

Bacon and Eggs \$8.00

Frankfurter and Sauce Hot Roll \$8.00

Kiddies Ice Cream Sundae \$8.00



winery brunch

Salmon and Dill Roesti \$16.50

Swiss styled potato pancakes topped with smoked salmon and poached eggs, finished with dill aioli

Our most popular Mushies on Toast \$14.00, with bacon \$17.00

Roasted Creamy Mushrooms on Toasted Ciabatta Bread.

Brekkie Works \$19.50

Bacon, mushrooms, our baked beans, eggs, toasted ciabatta, tomatoes and sausage

Kumara and Zucchini Fritters \$14.00, with bacon \$17.00

Chunky Fritters, with a hint of Pacific, served with a Chilli Aioli

Kitchen Made Pancakes \$16.50

Pancakes, Crispy Bacon, Grilled Banana, Maple Syrup on the Side

winery desserts

A not so traditional Spiced Apple Crumble finished with Oats **\$12.50**

Vanilla Bean and Frozen Berry Sundae with Chocolate Sauce **\$12.50**

Berry infused Individual Cheesecakes **\$12.50**

Chocolate Cupcake filled with Affogato locally made ice-cream, finished with Chocolate Sauce and Chocolate Coated Coffee Beans **\$12.50**

Cheeseboard with Fig Compote and Honeycomb **Two Cheeses \$18.00, Three Cheeses \$22.00**

*please don't hesitate to ask if you have any special requests
please pay at the bar*