



SOLJANS

ESTATE WINERY

CAFÉ BRUNCH/LUNCH MENU

"With Tony Soljan's wine suggestions"

Breads

Garlic and herb focaccia **8.50**

Freshly house baked bread with homemade dips **8.50**

Entree

Salt and pepper calamari with thai chili sauce (W,G, N, E) **13.50**

Escargots pan-fried in garlic and herb butter (W, G, N, E) **13.50**

Crumbed brie with tomato relish and toasted brioche (V) **12.50**

Brunch / Lunch

Eggs benedict 22.00

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

- spinach (W,G,N,V)
- or bacon (W,G,N) **add \$3**
- or salmon (W,G,N) **add \$5**

Legacy or Fusion Sparkling Rosé

Vine smoked salmon potato hashcake 25.00

Young rocket, wasabi aioli and a smoked lime dressing (W,G,N)

Marlborough Riesling or Fusion Sparkling Sauvignon Blanc

Open lasagna 24.00

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

Kumeu Pinot Gris or Barrique Reserve Pinot Noir

Tempura beer battered fish and chips 27.50

Soljans own tartare sauce, lemon wedges and a petite side salad (D,N)

Marlborough Sauvignon Blanc or Sparkling Sauvignon Blanc

Thai beef salad 24.00

Cucumber, red onion, coriander, mungbeans, toasted almonds, crispy noodles with a sesame chilli dressing

Marlborough Riesling or Barrique Reserve Pinot Noir

Calamari salad 25.00

Toasted sesame seeds, capsicum, baby gherkin, capers, feta, kalamata olives, crisp bread with a spicy citrus dressing (E)

Marlborough Sauvignon Blanc or Kumeu Pinot Gris

Roasted portobello mushrooms 23.00

Feta, baby beetroot, avocado, vine tomato, arugula with balsamic reduction (N, E, G, W, V)

Hawkes Bay Merlot/Cabernet/Malbec or Barrique Reserve Chardonnay

Seared rare tuna 32.00

Buffalo mozzarella, tomato, poached pear, pea feather, beetroot puree with wasabi cream (N)

Gisborne Rose or Barrique Reserve Pinot Noir

Roast chicken breast 29.00

Stuffed with baby spinach, mushroom, brie and green beans served with tomato ratatouille and basil pesto

Kumeu Pinot Gris or Barrique Reserve Pinot Noir

Scallops wrapped in bacon 29.50

Honey glazed carrots, cauliflower, caper puffs and water cress (N, G, W, E)

Legacy Méthode Traditionnelle or Barrique Reserve Pinot Noir

¼ Roasted Asian spiced duck 33.00

Mandarin, parsnip puree, baby bok choy with juniper sauce (W, G, N, E)

Marlborough Riesling or Barrique Reserve Syrah

½ Baked lamb rack 33.00

Pistachio, herb and pinenuts crumb, pumpkin, caramelized baby onion, artichoke with brandy pink peppercorn sauce (E)

Hawkes Bay Tribute Merlot/Malbec or Barrique Reserve Syrah

Eye fillet of beef 34.50

Milk and garlic poached parsnip puree, summer vegetables, red wine jus (N,W,G)

Hawkes Bay Tribute Merlot/Malbec or Barrique Reserve Syrah

To Share

Vintner's platter 56.50

Platter for two of Mediterranean delicacies, locally cured meats,
selection of cold and hot seafood, Danish feta, olives, cheese,
dips and freshly baked bread

Soljans Legacy Méthode Traditionnelle

Cheese board for two 26.00

A selection of fine cheeses, olives, pesto,
fruit, nuts, freshly baked bread, croutons

Soljans Founders Tawny Port

Sides

Fries with lemon pepper seasoning and smoked paprika aioli **7.50**

Side salad with olives, feta, red onion, cucumber and tomato **12.50**

Marinated olives with cornichons **6**

Side of bacon **6**

Side of salmon **9**