

THOMAS'S BACH

DAILY 11 AM - 5 PM



HIGH TEA

OUR SIGNATURE OFFERING

A taste of New Zealand vintage dishes created with a contemporary twist.

Served with a glass of our FIZZ bubbles

Three tiers of great tastes, to linger over...

BOTTOM TIER

Selection of fresh breads, cheese, dried fruits, savoury nuts, hummus, chutneys

MIDDLE TIER

Smoked leek and chicken pie, smoked salmon fillet, pork and fennel roll with winter slaw

TOP TIER

Pavlova

poached pear and roasted rhubarb, berries compote

May contain trace amounts of gluten

*Due to table size, there may be multiple servings on one stand

\$43 single person serving

GF On request

GRAZING AT THE TABLE

POTATO SOURDOUGH COB LOAF

kiwi roasted onion dip (baked to order allow 10mins)

GF On request **\$12**

LOCAL OYSTERS (min. order of 3)

Natural - side of lemon wedges, pickled shallots and Chardonnay vinegar **GF** **\$3.5** each

Baked - Kilpatrick **\$4.5** each

FIZZ battered **\$4** each

BACH BOARDS

Cured meat selection, chicken terrine, pickled vegetables, today's bread, selection chutney

and dips **GF** On request **\$28/\$42**

LOCAL CHEESEBOARD

staff will confirm today's offering

choose 1, 2, or 3

Served with roasted nuts, dried fruits, chutney, honey, today's bread selection and crackers

GF On request **\$15 per cheese**

TWICE COOKED HAND CUT FRIES

with spiced Bach seasoning

tomato ketchup/aioli **GF** **\$10**

SWEET OFFERINGS

PAVLOVA poached roasted rhubarb and berries compote **\$16**

May contain trace amounts of gluten

GF On request

APPLE & QUINCE CRUMBLE
housemade lavender custard **\$14**

STICKY DATE PUDDING

butterscotch sauce **\$14**

CHOCOLATE FONDANT

mascarpone cream & berries compote **V** **\$16**

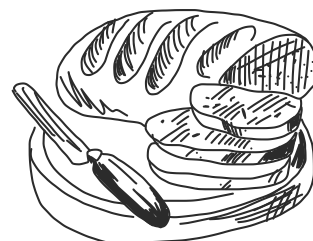
SAFFRON & WHITE WINE

poached pear with coconut cream **VG** **\$12**

ICE CREAM/SORBET choice of

two of today's selection with creamed brandy snap **V** **\$12**

APPLE & DRIED FRUITS slice **VG** **\$7**



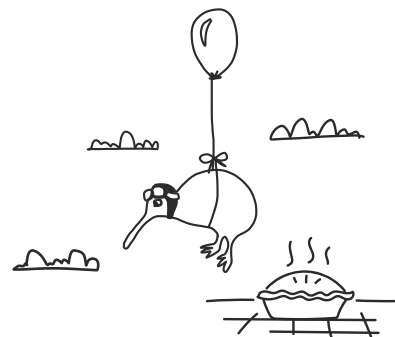
NEED MORE BREAD... \$5

GF

Option surcharge **\$3**

LUNCH

SERVED DAILY 11 AM - 3.30 PM



ON THE BOARD

SAVOURY & SWEET cheese & vegetable toastie,
soup of the day, apple & dried fruits slice **\$22**

WHOLE BAKED BRIE fig & apple puree
toasted walnut bread **V** **\$18**

FISH OF THE DAY house tartare sauce salad
on grilled baguette
or twice cooked chips **\$25**

HOUSE MADE PORK & FENNEL SAUSAGE
on mash with onion gravy **GF** **\$26**

GLAZED MEATLOAF on bubble & squeak,
fried egg, smokey tomato sauce,
toasted baguette **\$26** **GF** On request

WALNUT & LENTIL BURGER with roasted
pepper sauce, and twice cooked chips **VG**
\$26

Daily vegetarian and vegan dish, see specials board

.....

THE PIE KITCHEN

Our pies are baked to order, allow 15min

GF On request

BRAISED BEEF in red wine
baby vegetables, potato mash **\$27**

SLOW BRAISED LAMB SHEPHERD'S PIE
sautéed cabbage and peas **\$27**

SMOKED CHICKEN tarragon, leek pie
winter slaw **\$26**

KUMARA, SPINACH, CHICKPEA, PUMPKIN
coconut cream, herb dumplings **VG** **\$24**

..... SIDES All **GF** & **V**

ROASTED POTATOES thyme & garlic **\$10**

GLAZED ROASTED PUMPKIN
toasted sesame seeds **\$10**

BUBBLE & SQUEAK sautéed cabbage
& root vegetables **\$10**

WINTER SALAD GREENS
onions, cucumber & tomato **\$10**

TWICE COOKED HAND CUT FRIES
spiced Bach seasoning
tomato ketchup/aioli **\$10**



GF

Option surcharge **\$3**

DINNER

5 PM - 9 PM

GRAZING AT THE TABLE

POTATO SOURDOUGH COB LOAF

kiwi roasted onion dip (baked to order allow 10mins)

GF On request \$12

LOCAL OYSTERS (min. order of 3)

Natural – side of lemon wedges, pickled shallots and Chardonnay vinegar **GF** \$3.5 each

Baked – Kilpatric \$4.5 each

FIZZ battered \$4 each

DINNER BOARD cured meats, chicken terrine, pickled vegetables, aged cheddar, fig and apple chutney, crostini \$32

STARTERS

SOUP OF THE DAY toasted fingers \$12*

HUMMUS TRIO raw vegetable selection **VG** \$16*

WHOLE BAKED BRIE fig and apple puree walnut bread **V** \$18*

HOUSE SMOKED SALMON winter salad \$18*

CHICKEN TERRINE mustard cornichons toasted bread \$16*

* **GF** On request

SIDES All GF & V

ROASTED POTATOES thyme & garlic \$10

GLAZED ROASTED PUMPKIN

toasted sesame seeds \$10

BUBBLE & SQUEAK sautéed cabbage & root vegetables \$10

WINTER SALAD GREENS

onions, cucumber & tomato \$10

TWICE COOKED HAND CUT FRIES

spiced Bach seasoning tomato ketchup/aioli \$10

MAINS

SLOW BRAISED LAMB hind shank with roasted leeks root vegetables braised cabbage kumara mash **GF** \$34

GRILLED BEEF SIRLOIN shoe string fries and your choice of pepper, jus, or Béarnaise sauce \$32 add fried egg \$3

FISH & CHIPS herb & parmesan encrusted fish of the day on pea mash with tartar sauce and twice cooked chips \$34

ROASTED CHICKEN watercress and bread sauce, sautéed peas and cabbage \$32

PORK CUTLET apple and pear salad roasted potatoes **GF** \$30

Daily vegetarian and vegan dish, see specials board

THE PIE KITCHEN

Our pies are baked to order, allow 15min

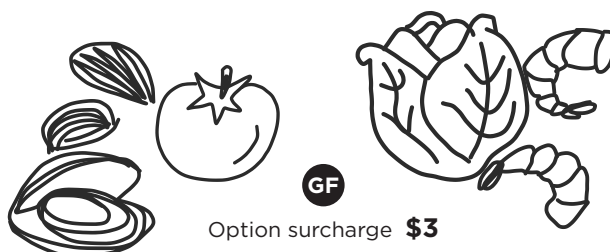
GF On request

BRAISED BEEF in red wine with baby vegetables potato mash \$27

SLOW BRAISED LAMB SHEPHERD'S PIE with sautéed cabbage and peas \$27

SMOKED CHICKEN tarragon, leek pie with winter slaw \$26

KUMARA, SPINACH, CHICKPEA, PUMPKIN coconut cream, herb dumplings **VG** \$24



SWEET OFFERINGS

PAVLOVA poached roasted rhubarb and berries compote **\$16**

May contain trace amounts of gluten **GF** On request

APPLE & QUINCE CRUMBLE housemade lavender custard **\$14**

STICKY DATE PUDDING butterscotch sauce **V** **\$14**

CHOCOLATE FONDANT mascarpone cream and berries compote **VG** **\$16**

SAFFRON & WHITE WINE poached pear with coconut cream **\$12**

ICE CREAM/SORBET choice of two of today's selection with creamed brandy snap **V** **\$12**

APPLE & DRIED FRUITS slice **VG** **\$7**

COFFEE

SHORT BLACK **\$3.5**

FLAT WHITE, CAPPUCINO, MOCHA, HOT CHOCOLATE **\$4.5**

SUPER SIZE +\$1.5 // KIDS FLUFFY +\$3

MILK Trim/Regular Soy, Almond milk **+50c**

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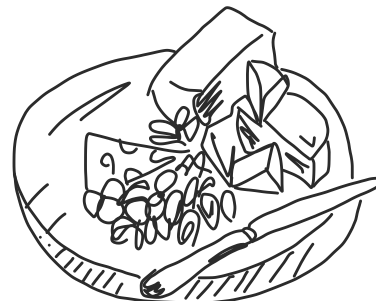
MILK Trim/Regular Soy, Almond milk **+50c**

LOCAL CHEESEBOARD

staff will confirm today's offering
choose 1, 2, or 3

Served with roasted nuts, dried fruits, chutney, honey, today's bread selection and crackers

GF On request **\$15 per cheese**



GF Option surcharge **\$3**

TEA

TEA POT FOR 1/2 **\$4.5/\$6.5**

English Breakfast, Earl Grey, Green, Peppermint, Lemon & Ginger, Raspberry, Camomile

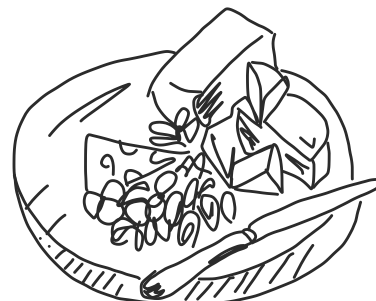
Add a serving of local honey **50c**

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staff will confirm today's offering
choose 1, 2, or 3

Served with roasted nuts, dried fruits, chutney, honey, today's bread selection and crackers

GF On request **\$15 per cheese**



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English Breakfast, Earl Grey, Green, Peppermint, Lemon & Ginger, Raspberry, Camomile

Add a serving of local honey **50c**

WINES

SPARKLING FIZZ

RIESLING 2017 Martinborough
½ GLASS \$6 GLASS \$11 BTL \$40

ROSÉ 2017 Gisborne
½ GLASS \$6 GLASS \$11 BTL \$40

THOMAS - ESTATE

BLANC DE GRIS 2016 Waiheke Island
½ GLASS \$8 GLASS \$15 BTL \$60

WHITE

THOMAS'S BACH

SAUVIGNON BLANC 2016 Marlborough
½ GLASS \$6 GLASS \$11 BTL \$41

PINOT GRIS 2017 Gisborne
½ GLASS \$6 GLASS \$11 BTL \$41

THOMAS - ESTATE

PINOT GRIS 2017 Ponui Island
½ GLASS \$8 GLASS \$14 BTL \$53

CHARDONNAY 2016 Hawkes Bay
½ GLASS \$8 GLASS \$15 BTL \$60

RESERVE

THOMAS - LEGACY

CHARDONNAY 2014 Estate Grown
½ GLASS \$15 GLASS \$25 BTL \$85
Bob Campbell 94/100

SAM HARROP

CEDALION CHARDONNAY 2016
½ GLASS \$15 GLASS \$25 BTL \$85

ROSÉ

THOMAS'S BACH

ROSÉ 2017
½ GLASS \$6 GLASS \$11 BTL \$41

THOMAS - ESTATE

FIELD BLEND 2017
BTL \$53

RED

THOMAS'S BACH

PINOT NOIR 2017 Hawkes Bay
½ GLASS \$6 GLASS \$12 BTL \$45

THOMAS - ESTATE

CABERNET MERLOT 2016 Hawkes Bay
½ GLASS \$9 GLASS \$16 BTL \$70

SYRAH 2016 Hawkes Bay
½ GLASS \$9 GLASS \$16 BTL \$70

RESERVE

THOMAS - LEGACY

CABERNET SAUVIGNON 2013 Waiheke Island
½ GLASS \$15 GLASS \$25 BTL \$95

SYRAH 2013 Waiheke Island BTL \$110
Bob Campbell 94/100

SAM HARROP

CEDALION SYRAH 2015
½ GLASS \$15 GLASS \$25 BTL \$110

TASTING OF RESERVE WINES \$7



BEVERAGES

COFFEE

SHORT BLACK, LONG BLACK \$3.5
FLAT WHITE, CAPPUCCINO, MOCHA \$4.5
SUPER SIZE +\$1.5

HOT CHOCOLATE \$4.5
KIDS FLUFFY +\$3

MILK Trim/Regular Soy milk **+50c**

TEA

TEA POT FOR 1/2 \$4.5/\$6.5
English Breakfast, Earl Grey, Green,
Peppermint, Lemon & Ginger,
Raspberry, Camomile
Add a serving of honey **50c**

WATER

WAIHEKE Sparkling Water **\$10.5**
WAIHEKE Spring Water **\$10.5**

NON-ALCOHOLIC DRINKS

SCHWEPPE'S Lemon, Lime & Bitters **\$4.5**
SCHWEPPE'S Old Fashioned Lemonade **\$4.5**
SCHWEPPE'S Ginger Beer **\$4.5**
COKE/DIET COKE **\$4.5**
SCHWEPPE'S Tonic Water **\$4.5**

MOST ORGANIC JUICES

Sparkling Apple
Sparkling Apple & Blackcurrant
Apple Orange & Mango
\$4.5



DRAFT BEER

KRONENBOURG 500ML \$11 330ML \$9
STOKES IPA \$10

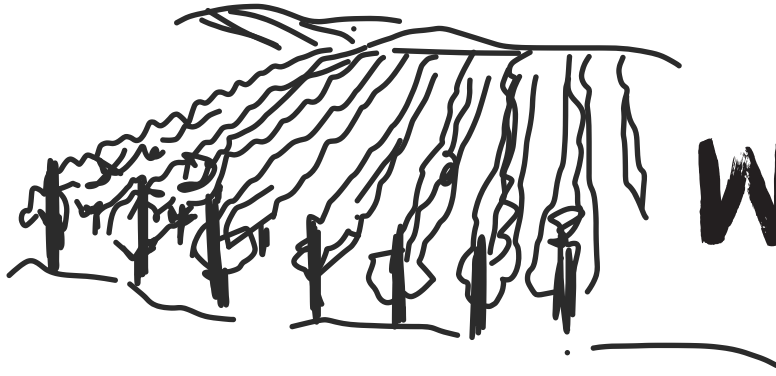
**BOTTLED BEER
& CIDER**

KRONENBOURG 330ML \$9
STOKES Pale Ale \$9
STOKES Dark \$9
STOKE TO STOKE 2% Alcohol \$7.5
MAGNERS Apple Cider \$9

SPIRITS

STANDARD Vodka **\$12**
GREENALL'S Gin **\$12**
MAKERS MARK Bourbon **\$14**
FAMOUS GROUSE Whisky **\$12**
BOWMORE Single Malt Whisky **\$14**
STOLEN White Rum **\$12**
STOLEN Gold Rum **\$12**

We do not serve shots.
All prices include your choice
of any of our mixers



WINE TASTING

Wines created by BATCH Winery on Waiheke Island are batch-driven and boutique. The New Zealand word “Bach” references a holiday home, often simple and by the sea, a place where extended family relaxes together building family memories, a concept synonymous with Waiheke Island. At BATCH Winery, attention is given to every detail from the north-facing sun-soaked hillside vineyards to our state of the art wine production.

Three tastings to choose from, designed to accommodate every taste and to showcase the best of New Zealand, Waiheke and the finest winemaking.

THOMAS'S BACH

ROSÉ | SAUVIGNON BLANC | PINOT GRIS | PINOT NOIR

\$12

Take a flight over New Zealand with our regional tasting. Easy drinking and fun, this range is sure to make even a wine novice happy!

THOMAS

PINOT GRIS | BLANC DE GRIS | CHARDONNAY | SYRAH

\$15

Our Premium Thomas wines seek to express the uniqueness of the land and a sense of origin. Individual grape selection technology, wild fermentations and gravity fed winery produce wonderful examples of these varietals.

THOMAS LEGACY & CEDALION

CHARDONNAY | CHARDONNAY | SYRAH | CABERNET SAUVIGNON

\$25

The best of the best. Two of our own reserve wines, and two wines from New Zealand's Master of Wine Sam Harrop, who has chosen Batch as his production winery. This is a rare opportunity to taste wines of this calibre without committing to a full bottle.

THOMAS'S BACH

WINE NOTES

FROM THE DESK OF THE WINEMAKER

ROSÉ | SAUVIGNON BLANC | PINOT GRIS | PINOT NOIR

Start off in Gisborne with this beautiful bright watermelon pink 2017 Rosé, juicy strawberries, raspberries and gorgeous red cherries. Mouth-watering and delicious!

Shoot over to Marlborough to enjoy a kiwi classic 2016 Sauvignon Blanc, filled with intense aromas of passionfruit florals, sweet pink guavas, ripe gooseberries and tangy lime.

Then pop back to Gisborne to enjoy this gently luscious 2017 Pinot Gris, notes of pear, white peach, rose petals, honeysuckle and lychee.

Finally landing in the sunny Hawkes Bay to warm up with a smooth 2017 Pinot Noir, loaded with juicy fruits and subtle savoury flavours of strawberries, red cherry and ripe plum.



THOMAS



PINOT GRIS | BLANC DE GRIS | CHARDONNAY | SYRAH

We partnered with another winery, who shares our wine making philosophy, to bring you this amazing 2017 Ponui Island Pinot Gris. Featuring aromas of perfumed apples, citrus, ginger and mint. A delicate and juicy palate of citrus and pip fruits with a vibrant acidity.

2016 was a challenging vintage to say the least. But as a reward it gave us some elegant and fragrant wines, as displayed by the brilliant yellow-gold effervescence in our 2016 Blanc de Gris. Pinot Gris 78%, Flora 22%

We sourced fruit from growers in the east coast to produce our 2016 Hawkes Bay Chardonnay. Expressing refreshing pineapple and shaved coconut, ripe yellow stone-fruits, spicy toasted oak and bright acidity.

Hot and dry summer allowed for excellent growing conditions for our 2016 Hawkes Bay Syrah with a bouquet of blueberries, raspberries, black pepper and vanilla filling the nose. Matured in a mixture of new and used French oak leads to robust tannins that give the wine texture. The palate delivers with purity and concentration.

THOMAS LEGACY & CEDALION



CHARDONNAY | CHARDONNAY | SYRAH | CABERNET SAUVIGNON

The 2016 Cedalion Chardonnay, grown in Church Bay, conveys lime, grapefruit, lemon zest and gunflint, lending the wine a pristine citrus and white floral aroma, which integrates beautifully with subtle acacia and cedar notes. Produced in a linear, saline style, it will improve for many years. The wine's trademark zingy acidity and salty finish is present in abundance.

Summer provided idyllic ripening conditions. That's why our 2014 Legacy Chardonnay truly is something special. The bunches were foot stomped before being pressed for over 3 hours to yield high quality juice with beneficial skin contact. Barriquet for 12 months in new and seasoned French oak, the aromas are of match stick, with ripe citrus flavours and mineral reduction.

Sam Harrop's 2015 Cedalion Clonal Reserve Syrah is a pure and refined wine, with raspberry and fresh blueberry notes that mingle with violet, cedar and an abundance of white pepper. Fine-grained tannins give it an incredibly elegant texture and a slightly higher acidity gives more lift to the palate and promises reward for those who have the patience to cellar.

An unseasonably warm and dry Autumn provided our 2013 Legacy Cabernet Sauvignon with an excellent growing season. The wine is inky and dark with concentrated aromas of bramble berries and blackcurrants with a touch of spice and dark chocolate on the finish. The fine dusty clay tannins give the wine structure and excellent aging potential.

