

# Non-Alcoholics

## Phoenix Juices & Soft Drinks 6

*Apple, orange & mango*

*Apple & blackcurrant*

*Lemon, lime & bitters*

*Ginger beer*

*Lemonade*

*Cola*

*Zero cola*

Wrights Winery Verjuice (grape juice)

8 gls 32 btl

Sparkling Water (750ml) 8

## Tea 3

*breakfast, decaf, earl grey, jasmine green,  
honey & ginger, vanilla chai, feijoa, berry*

## Coffee

*espresso, long black, macchiato 3*

*piccolo, flat white, cappuccino, latte 4*

*mochaccino, iced coffee, 5*

*iced latte, iced mocha 6*

## Chocolate

*hot chocolate 4*

*iced chocolate 5*

# Today's Cocktails

## Sarah's Sangria

*Turanga Creek white wine, blackcurrant juice,*

*phoenix lemonade & Fruitlab liqueur*

glass 13 jug 46

## Green Prairie

*Prairie cucumber vodka, sparkling water,*

*mint & Fruitlab orange liqueur 14*

## Coole Russian

*Coole Swan liqueur, Prairie vodka,*

*espresso, organic milk 15*

## Nasturtium Leaf Gin

*TRU 14 whole botanical gin, Nasturtium leaves,*

*quina fina tonic water, mango 17*

## Summer Stormy

*Slow Hand White Whiskey, lemon, lime & bitters,*

*ginger beer, mint from our garden 19*

## From the Orchard

*IXA Reposado tequila, TRU garden vodka,*

*Pinot Gris, ginger beer and Bar Keep bitters 19*

*Wine, beer, cidre & spirits available to purchase to take home  
from the Cellar Door - on your way out ask for the price list.*

# Menu du Jour

*Our platters are designed to be shared between two people.*

## Antipasto

**Tuna** ceviche, roasted **chicken** rilette,

*Salash Delicatessens* smoked salami

olives, sundried tomatoes, cornichons,

*Wild Wheat* crostini 25

## Feast Platter

Fennel, garlic & ginger *Harmony* free-range **pork**,

baked **John dory** with mango salsa,

*Silere* alpine merino slow roasted **lamb** shoulder,

served with *Clevedon Herbs and Produce* greens,

dips and *Wild Wheat* sourdough 57

## Fromage

Bleu d'Auvergne; rich & velvety textured blue

Chaumes; creamy cow's milk, full bodied flavour

Sainte Maure de Touraine; goat cheese on ash

*Mossop's* manuka honey comb, cashews

dried fruits, *Wild Wheat* crostini 36

## Dessert

*Whittaker's* dark chocolate torte, lemon curd,  
Kaffir lime panna cotta, salted butter caramel,  
organic blueberries, *Oob* organic strawberry sorbet

If you have any dietary requirements or allergies please let your  
server know and we'll accommodate you as best we can.

We always have something in the kitchen for kids so just ask!

# Organic Wine Selection

All wines labelled TC (Turanga Creek) and DTE (Down to Earth) are all our wines either grown here or made by us in our style.

gls btl

## Sparkling

Cremant d'Alsace Brut 12 64

## White

MOMO Sauvignon Blanc '18 11 42

Rock Ferry Sauvignon Blanc '17 52

DTE Pinot Gris '14 10 38

TC 'Le Pur' Pinot Gris '15 12 50

TC 'Nouvelle Aventure' 12 50

Chenin - Blanc '16

TC 'Par Nature' Viognier '14 12 50

MOMO Chardonnay '17 12 50

Mountford Estate Riesling '10 48

Wrights Gewurztraminer '13 53

## Rose

DTE Rose '17 10 38

## Red

DTE Pinot Noir '12 10 38

Aurum Pinot Noir '16 78

Fattoria Lavacchio Chianti '13 58

DTE Cabernet-Sauvignon '11 10 38

TC 'Les Vendanges' Merlot '17 10 38

TC Merlot - Cabernet '16 12 48

TC 'Notre Terroir' 14 56

Merlot - Malbec '14

gls btl

TC 'Lone Oak' 25 98

Merlot - Malbec '08

TC 'L'Autre Terroir' Malbec '09 23 90

DTE Syrah-Viognier '14 49

Côtes du Rhône '14 58

TC 'La Cote' Syrah '13 19 75

## Dessert

TC Late Harvest Viognier '12 10 39

TC Late Harvest Viognier '08 65

# Wine Tasting

## Enjoy a flight of Turanga Creek wines!

*Pinot Gris 'Down to Earth' 2014*

*Chenin Blanc 'Nouvelle Aventure' 2016*

*Viognier 'Par Nature' 2014*

*Rose 'Down to Earth' 2017*

*Cabernet-Sauvignon 'Down to Earth' 2011*

*Merlot-Cabernet 'Notre Terroir' 2016*

*Late Harvest Viognier 2012*

20

# Cidre

gls btl

Val de Rance Doux (2%) 10 38

Val de Rane Brut (5%) 10 38

# Beer

Hallertau Pilsner on tap (400ml) 10

Hallertau Maximus IPA (330ml, 5.8%) 12

Harrington's Wobbly Boot Porter 12

2Stoke 2% Ale 8

# Spirits

We offer a variety of organic, imported and unique spirits to suit all tastes and palates. Please ask our friendly wait staff for recommendations.

(30ml)

Prairie Vodka (organic) 11

Infused Vodka (organic) 11

*lemon, vanilla, garden, cucumber*

Prairie Gin (organic) 11

TRU Infused Gin (organic) 11

Black Magic Spiced Rum 12

Fruitlab Orange Liqueur (organic) 13

Diplomático Blanco Rhum 13

BATCHED Espresso Martini 14

Coole Swan Irish Cream Liqueur 14

IXA Reposado Tequila (organic) 14

Galway Grand Tawny Port 12yr 15

Ron Zacapa Reserva Rum 23yr 17

Pasquet Cognac 7yr (organic) 18

Benromach Single Malt Scotch 18

Blanton's Single Barrel Bourbon 18

IXA Anejo Tequila (organic) 19