

## TURANGA CREEK VINEYARD

### SPARKLING

Cremant d'Alsace Brut NV 12 64

### WHITE

Pinot Gris '14 10 38  
 'Le Pur' Pinot Gris '15 12 50  
 Sauvignon Blanc '14 10 38  
 Rock Ferry Sauvignon Blanc '17 52  
 'Nouvelle Aventure' Chenin Blanc '16 12 50  
 'Par Nature' Viognier '14 12 50  
 MOMO Chardonnay '17 12 50  
 Mountford Estate Riesling '10 48  
 Wrights Gewurztraminer '13 53

### ROSE

Merlot - Chenin Blanc '17 10 38

### RED

Pinot Noir '12 10 38  
 Aurum Pinot Noir '16 78  
 Fattoria Lavacchio Chianti '13 58  
 Cabernet - Sauvignon '11 10 38  
 'Le Vendanges' Merlot '17 10 38  
 Merlot - Cabernet '16 12 50  
 'Notre Terroir' Merlot - Malbec '14 14 56  
 'Lone Oak' Merlot - Malbec '08 25 98  
 'L'Autre Terroir' Malbec '09 23 90  
 Côtes du Rhône '14 58  
 'La Cote' Syrah '13 20 76

### DESSERT

Late Harvest Viognier '12 10 38

### BEER

Hallertau Pilsner on tap 10  
 Hallertau Maximus IPA  
 Harrington's Wobbly Boot Porter  
 Boundary Road Light 2%

### CIDRE

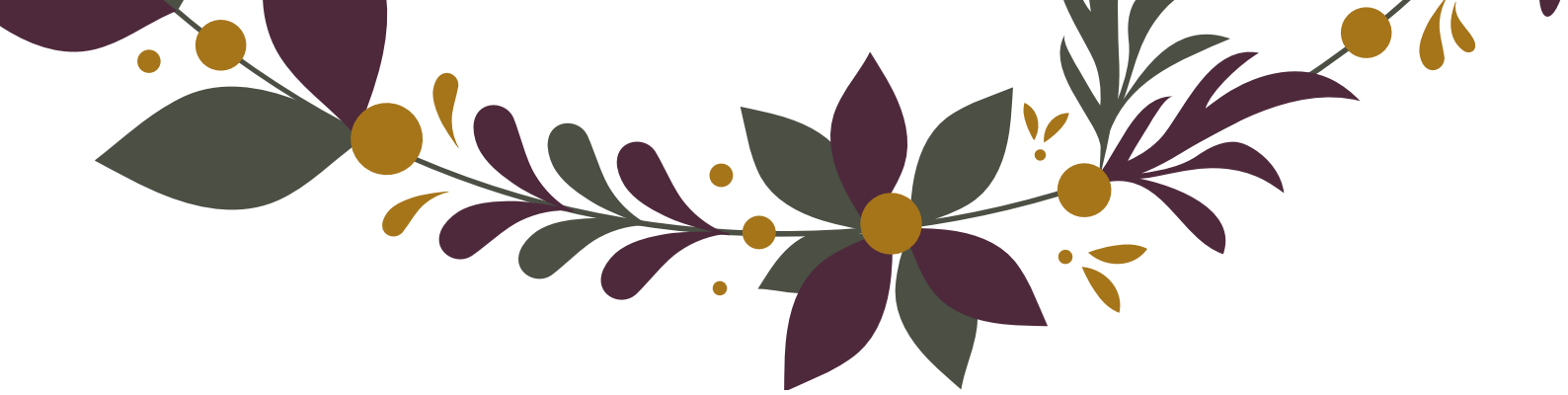
Val de Rance 2% gls 10  
 Val de Rance 5% btl 38

### WINE TASTING

Pinot Gris 'DTE' 20  
 Chenin Blanc 'Nouvelle Aventure'  
 Viognier 'Par Nature'  
 Merlot - Chenin Blanc Rose  
 Cabernet - Sauvignon 'DTE'  
 Merlot - Cabernet  
 Late Harvest Dessert Wine

### COCKTAILS

Sangria 12  
*white wine, orange juice,* gls 13  
*citrus and lemonade* jug 46  
 French 75 15  
*TRU organic gin,*  
*Cremant d'Alsace Brut NV,*  
*citrus with a touch of sweetness*



## TURANGA CREEK VINEYARD

### VODKA

Prairie	10
Prarie Cucumber	
TRU Lemon	11
TRU Vanilla	
TRU Garden	

### GIN

Prairie	10
TRU Infusion	

### RUM

Black Magic Spiced	10
Diplomático Blanco	12
Ron Zacapa Reserva 23yr	15

### TEQUILA

IXA Reposado	16
IXA Anejo	19

### DIGESTIF

Fruitlab Orange Liqueur	10
Galway Grand Tawny Port 12yr	12
Pasquet Cognac 7yr	13
Benromach Single Malt Scotch	17
Small Batch 1792 Bourbon	18
Willet Kentucky Bourbon	19

### TEA

Breakfast, Earl Grey, Green, Mint,	3
Camomille, Lemon & Ginger, Chai	

### CHOCOLATE

Hot Chocolate	4
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### COFFEE

Espresso / Short Black	3
Long Black	
Piccolo	4
Flat White	4.5
Cappuccino	
Latte	
Mochachino	5

Regular coffee = double shot.

Extra shot or milk. 1

Large size. .5

### JUICE & FIZZY

Apple, orange & mango	6
Lemon, lime & bitters	
Ginger beer	
Lemonade	
Cola	
Zero Cola	

Otakiri sparkling water 750ml 11

# An Evening at Turanga Creek:

## ITALIAN SET MENU SATURDAY 28TH SEPTEMBER

### ANTIPASTO

Bruschetta Caponata.

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### ENTRATA

Salumi board for two; prosciutto parma e di San Daniele. coppa, mortadella with pistachio, olives, sundried tomatoes and crostini.

Green lip mussels steamed in a rich tomato & garlic broth, focaccia.

Beetroot & feta Arancini on a bed of fresh rocket.

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### SECONDO

Octopus & chorizo on squid ink Pappardelle and pomodoro sauce.

Slow cooked beef ragu Ravioli with spinach, mushroom and leek.

Buffalo ricotta Gnudi, pesto and parmigiano.

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### GRANITA

Homemade lemon granita with limoncello.

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### DOLCE

Tradizionale Tiramisu.

Vanilla bean Panna Cotta with a berry compote and a malt crumb.

Praline & chocolate Semifreddo.

3 Courses \$57pp  
For reservations call 09 530 8936  
or email [sarah@turangacreek.co.nz](mailto:sarah@turangacreek.co.nz)



# Menu du Jour

OUR PLATTERS ARE DESIGNED TO  
BE SHARED BETWEEN 2 PEOPLE.

## Charcuterie

Smoked **salmon** mousse, *Salash delicatessen* **chorizo**, traditional **pork** rilette, **prosciutto**, olives, s. tomatoes, cornichons, *Wild Wheat* crostini

39

## Feast Platter

*IPA* slow cooked smoked **pork** shoulder, **Veal** Milanese, beetroot cured *King salmon* fillet, *Piemontaise*, green salad, *Wild Wheat* sourdough

58

## Fromage

*Bleu d'Auvergne* : rich & velvety texture  
*Sainte Maure de Touraine* : goat log rolled in ash, ageing straw  
*Beaufort* : hard cow milk, nutty

*Kiwi Beekeeping* honey comb from Pokeno, jam, nuts, *Wild Wheat* crostini

37

## Dessert

*Hazelnut* chocolate torte  
*Vanilla* panna cotta  
*Salted* butter caramel  
*Sticky* dates truffles  
*Oob Organic* *Vanilla* ice-cream

24

*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!*

