



## TURANGA CREEK VINEYARD

### SPARKLING

Cremant d'Alsace Brut 13 65

### WHITE

Pinot Gris '14 10 39

'Le Pur' Pinot Gris '15 13 52

Sauvignon Blanc '14 10 39

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

### ROSE

Merlot - Chenin Blanc '17 10 39

### RED

Pinot Noir '12 10 39

Aurum Pinot Noir '16 79

Fattoria Lavacchio Chianti '13 57

Cabernet - Sauvignon '11 10 39

'Le Vendanges' Merlot '17 10 39

Merlot - Cabernet '16 12 50

Merlot - Cabernet '09 19 76

'Notre Terroir' Merlot - Malbec '14 15 57

'Lone Oak' Merlot - Malbec '08 24 98

'L'Autre Terroir' Malbec '09 90

Côtes du Rhône '14 58

'La Cote' Syrah '13 87

### DESSERT

Late Harvest Viognier '12 10 38

### BEER

Hallertau Pilsner on tap 10

Hallertau Maximus IPA on tap

Hallertau Schwarzier 5.1% 330ml btl

Boundary Road Light 2%

### TODAY'S WINE TASTING

Chenin Blanc 2016 20

Sauvignon Blanc 2014

Pinot Gris 2015

Rose 2018

Merlot 2017

Cabernet - Sauvignon 2011

Late Harvest Dessert Wine 2012

### COCKTAILS

Sangria

*red wine, orange juice,* gls 13

*citrus and lemonade* jug 46

Rum Garibaldi

*Campari, Black Magic rum,* 14

*orange juice, sparkling grape juice*

French 75

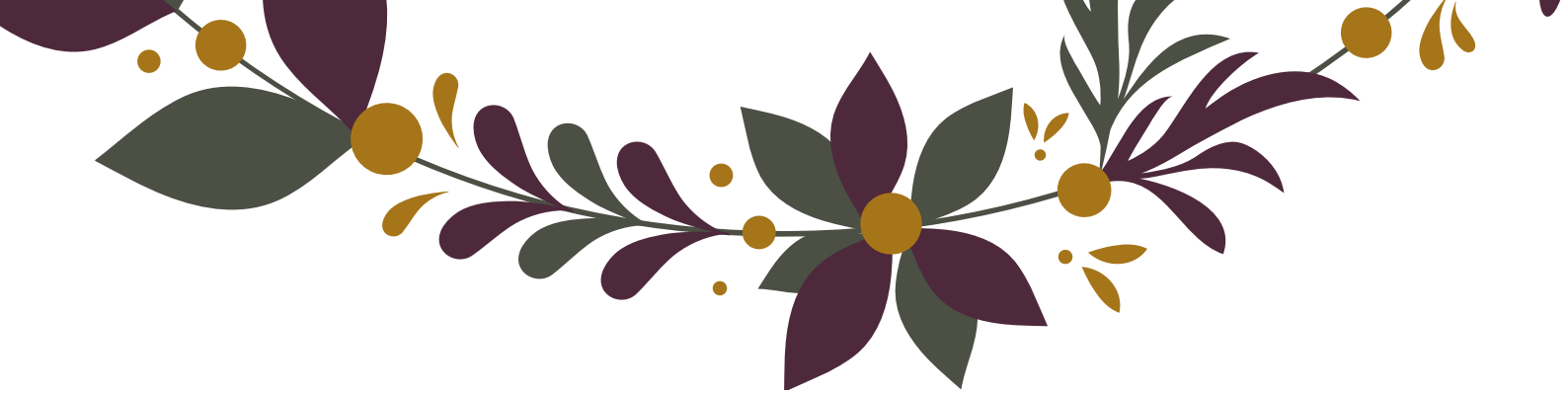
*TRU organic gin,* 14

*Cremant d'Alsace Brut NV,*

*citrus with a touch of sweetness*

Fennel Tonic 16

*Prairie gin, Bar Keep Fennel bitters,  
lemon & tonic water*



## TURANGA CREEK VINEYARD

### VODKA

Prairie	10
Prarie Cucumber	
TRU Lemon	11
TRU Vanilla	
TRU Garden	

### GIN

Prairie	10
TRU Infusion	

### RUM

Black Magic Spiced Rum	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
Grappa Cellini Cru	13
Pasquet Cognac 7yr	17
Benromach Single Malt Scotch	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

### PHOENIX JUICE & FIZZY

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

### SPARKLING WATER

Otakiri sparkling water 750ml	11
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# Menu du Jour

OUR PLATTERS ARE DESIGNED TO  
BE SHARED BETWEEN 2 PEOPLE.

## Antipasto

**Venison** & hazelnut terrine,  
Salash Delicatessen **salami**,  
Smoked **salmon** mousse,  
**Snapper** caviche  
olives, cornichons,  
sundried tomatoes,  
*Wild Wheat* crostini.

36

## Feast Platter

Overnight roasted **lamb** shoulder  
**Chicken**, apricot and bacon roulade  
**Gem** fish herbs crust,  
served with:  
Greek salad, Coleslaw  
*Wild Wheat* sourdough

58

## Dessert

Milk & dark chocolate torte,  
cocoa panna cotta  
meringues, fruits, nougatine  
homemade ice-cream

24

## Fromage

*Brie de meaux* : velvety, creamy, rich  
*Bleu d'Auvergne* : soft, creamy, pungent  
*Comté* : Firm, fruity, nutty  
*Beekeeping* honey comb from Pokeno,  
jam, nuts, *Wild Wheat* crostini

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*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!*

