



## **TO SHARE**

### **House baked Bread and Dips (GFO/DF/V) Entrée \$15/Main \$22**

In house freshly baked breads served with local olive oil, dukkha, olives, hummus and chutney

### **Duo of Dips (GFO) \$18**

Creamy smoked salmon, lemon & caper parfait

&

Roasted Red Pepper & cheese dip

Served with French baguette

### **Cellar Door Cheese Plate (GFO) \$18**

Local cheese, grapes, crackers, dips

### **Waipara Springs Tasting Platter (GFO) \$45**

Pulled pork croquettes with summer slaw, sundried tomato & spinach arancini, smoked salmon & lemon cream cheese filo, beetroot, carrot and pomegranate salad served in a crispy lettuce cup

### **Waipara Springs Platter (GFO/VO) Small \$45/Large \$65**

Our famous Antipasto platter comes with a selection of local cheeses, seasonal fruits, wood smoked salmon, salami, olives, mixed leaves, marinated chicken nibbles, crumbed mushrooms, herb and garlic sausages, dips, spiced nuts and house baked bread and crackers

### **Summer Seafood Platter (GFO) \$75**

Salmon and avocado poke salad bowl, salmon filo, garlic butter prawns, sweet chilli & passionfruit mussels, chive & cheddar crab cakes, lemon pepper calamari, served with assorted dips and house baked breads and crackers

## **SIDES**

**Gluten Free or House Baked Bread \$4**

**Mixed Leaf Salad \$5**

**Garlic Butter Prawns \$8**

**Rustic Fries with Aioli \$8**

**Passionfruit & Sweet Chilli Mussels \$8**

**Crumbed Mushroom with Aioli \$8**

**Sundried Tomato & Spinach Arancini with Sweet Chilli Jam \$8**

*"Our aim is to provide you with a relaxing & enjoyable experience, if you have time constraints please advise one of our friendly team."*



## **TO FOLLOW**

### **Summer Bruschetta (DF/GFO) \$16**

Tomato & basil medley served on grilled garlic bread, topped with balsamic glaze & shaved parmesan

***Waipara Springs Sauvignon Blanc 2017*** - Fresh aromas of passion fruit & nettle

### **White Wine & Garlic steamed Mussels (DFO/GF) \$19**

Served with julienne vegetables & crusty white bread

***Waipara Springs Pinot Gris 2016*** - A fresh bright wine with aromas of fresh pears & subtle spice

### **Beetroot, Pomegranate & Falafel Salad (DFO/GF/V/VeganO) \$22**

Raw beetroot, carrot, red onion salad tossed in sweet pomegranate dressing. Topped with falafel and mixed toasted seeds, drizzled with minted yoghurt dressing

***The Springs Riesling 2016*** - Vibrant acidity perfectly balanced with natural fruit sugars

### **Akaroa Salmon & Lemon Cream Cheese Filo Parcel \$22**

In house hot smoked salmon, served with a fennel, apple, and rocket salad, topped with toasted pine nuts

***Waipara Springs Dry Riesling 2010*** - Ripe citrus flavours & a crisp dry finish

### **Open Chicken Tortilla (DFO) \$26**

Chicken breast & spiced slaw topped with fresh pineapple & mango salsa, cilantro sour cream

***Waipara Springs Sauvignon Blanc 2017*** - Fresh aromas of passion fruit & nettle

### **Pulled Pork Croquettes \$26**

Pulled pork croquettes with crunchy apple slaw, candied jalapeno & smoked paprika aioli

***Waipara Springs Premo Chardonnay 2017***- Traditional barrel fermentation, complexity, balance & length

### **Greek Lamb Salad \$29**

Seared lamb backstrap, served rare. Mixed leaves, pearl cous cous, cucumber, olives, feta. Toasted cumin seeds & minted yoghurt dressing

***Waipara Springs Pinot Noir 2017*** - Natural fruit spice with subtle oak influence

### **Braised Beef Cheek \$29**

Beef cheek slow cooked in red wine, served on a sundried tomato & spinach risotto cake, with sautéed seasonal greens & horseradish cream

***Waipara Springs Premo Pinot Noir 2014*** - Fragrant, elegant with savoury complexity

*"Our aim is to provide you with a relaxing & enjoyable experience, if you have time constraints please advise one of our friendly team."*



## **TO FINISH**

### **Wine & Thyme Citrus Syllabub (GF) \$13**

White wine & fresh thyme syllabub with house made lemon curd & meringue crumb.

### **Rustic Apple Pie \$13**

Individual, homemade apple pie. Served warm with vanilla bean ice cream, dusted with cinnamon sugar & crème anglaise

### **Summer Berry Meringue Nest (DFO/GF) \$13**

Chewy meringue, topped with Chantilly cream, passionfruit puree, mixed summer berries & shavings of dark chocolate

### **Gluten Free Brownie \$6**

### **Sweet & Savoury Muffins \$5**

### **Ice Cream Scoop \$2.50**

Vanilla, Chocolate or Boysenberry

### **Yoghurt \$1.50**

### **JUST For KIDS (12 & under only) \$15**

Includes choice of main & ice cream sundae

### **Childs Platter**

A selection of cheese, fruit, fairy bread, salami, marshmallows & yoghurt

### **Childs Chicken Tortilla & Fries**

Chicken breast with mixed lettuces

### **Childs Fish & Fries**

Hoki bites with tomato sauce & small salad

### **Sundae Topping Choices: Chocolate, Berry**

*"Our aim is to provide you with a relaxing & enjoyable experience, if you have time constraints please advise one of our friendly team."*