



starters, platters & light meals

bread & dips \$13.50

our own oven warmed individual bread with kitchen made dips and infused avocado oil on the side

ohinemuri kitchen tasting board *(great for sharing)* \$40.00

your choice of great NZ cheeses, cured meats or a combination of both with marinated vegetables, mushrooms & artichokes, dips & aioli. warmed bread on the side. (GF option)

ohinemuri smokey *(great for sharing)* \$45.00

a platter of our own smoked beef eye fillet, chicken breast, ohinemuri sausage and smoked vegetables, served with pickles from our kitchen and cheeses; warmed bread on the side (GF option)

seafood chowder \$19.00

a delicate cream based chowder filled with scallops, mussels, prawns & fish

our own sausages *(great for a starter)* \$14.50

wild boar and black pork sausage, with two different mustards and homemade rye bread (GF option)

soup of the day \$13.00

ask for the day's selection...(GF option)

rabbit and venison terrine \$18.00

served on a port wine glace, with cranberry jam and toasted kitchen made brioche (GF option)

extra bread \$3.50

winery mains

wild boar burger \$21.50

new zealand wild boar patty stacked with crispy bacon, cheese and salad served in our homemade bun with chutney

fish of the day - POA

sorry, only available friday-sunday, weather and catch permitting - ask for today's creation

stuffed chicken breast \$26.50

chicken breast stuffed with dried figs, wrapped in bacon and sage, served on cauliflower purée (GF)

winery pot pie \$23.00

ask for today's creation, served on mash and finished with a hot crispy pastry lid and salad

salmon ravioli \$18.50

handmade ravioli, stuffed with fresh salmon & lemon balm, tossed in white wine, cherry tomatoes & cream cheese

pumpkin gnocchi \$18.50

nutmeg and pumpkin gnocchi tossed on silver beet with garlic, herbs and shaved parmesan

beef eye filet \$32.00

grilled to your liking with a pine nut crust, served with a mushroom and bread dumpling and the winery's own 'taniwha' sauce (GF option)



winery brunch

salmon and golden kumara \$21.50

homemade "graved" salmon on kumara roesti with a honey dill sauce (GF)

mushroom and bacon \$17.50

our creamy roasted mushrooms with crispy bacon on toasted ciabatta (GF option)

eggs benedict \$17.50

poached eggs with crispy bacon and hollandaise sauce (GF option)

the *german* breakfast \$21.50

our own sausages, crispy bacon, fried eggs, tomato sauce and roasted tomato served on toasted ciabatta (GF option)

Crumpets \$12.50

homemade whole meal crumpets served with lemon curd, maple syrup and jam

winery desserts

the ever favorite ice cream \$13.00

a duet of local waitete ice cream served with berry ragout and whipped cream (ask for today's creation)

fresh figs and blue cheese \$13.00

baked fresh figs, blue cheese and bacon with an apple-balsamic reduction and rocket

warm chocolate cake with a melting heart \$13.00

warm chocolate cake (made from belgian chocolate) with a melting heart served with vanilla cream

pear-almond tart \$13.00

fresh pear and almond tart served with honey and fig ice cream

cheese plate two cheeses \$18.50, three cheeses \$22.50

cheeses served with crackers and kitchen made condiments

sweet treats \$7.50

a plate of six handmade chocolates - perfect to share with your after dinner coffee.

kiddie options

All \$10.00

kiddie burger: pork patty in a homemade bun with tomato sauce

pancakes: warm pancakes with hot chocolate sauce and ice cream

chicken drumstick: with oven baked wedges and tomato sauce