

Wine Chambers

restaurant

snacks

bread, olive oil	8.50
marinated olives, feta cheese	6.00

chambers platter

30.00 half /55.00 full size

goat cheese arancini, lamb meatballs, deep fried squid, tuna tatar
bread, olive and feta

starters

mushroom risotto

starter 19.50/main 30.00

wild mushrooms, truffle paste, pine nuts, parmesan

goat's cheese arancini balls

18.00

salad, pesto aioli

tuna tater

19.00

seaweed, capers, pickled cucumber,

prawn ravioli

19.50

saffron consommé, dill oil

deep fried squid

18.50

pepper, lemon mayo

lamb meatballs

17.50

tzatziki labneh, garlic bread

quinoa salad

19.00

fresh peach, olive, mixed nuts, feta, tomato, cucumber

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chicken salad

19.00

sweet chilli citrus vinaigrette, tomato, red onion, herb, cabbage, cucumber

Cheese

\$12.00 per serving 50 gr each

\$33.00 for three choices

we use a selection of cheeses, blue, aged cheddar,
brie, ask your waiter what the chef has for you today

Tea & coffee

short/ long espresso	4.00
flat white, cappuccino	4.50
latte, hot chocolate, mocha	4.50
tea selection	4.00

Dessert wines

2014 Tohu Rahia Reserve, Noble Riesling, Marlborough	15.00
NV Sea Red, Clearview, Cabernet Sauvignon, Hawkes Bay	15.00

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Mains

pork belly 37.00
celiac mash potato, zucchini, broccolini, celiac puree, pork crackling

duck breast 40.00
orange honey glaze, pumpkin miso puree, grilled parsnip

market fish 36.00

lamb tenderloin 38.00
chilli jam, kumara mash, asparagus, kale

beef eye fillet 41.00
mushroom ketchup, potato beef croquette, grilled onion, mushrooms

cannelloni 30.00
pumpkin spinach, pine nuts, pomodoro, parmesan, bechamel

side dishes each 9.50

- garden salad

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- seasonal vegetables
- roasted baby potatoes

Desserts

15.50
each

whittacker chocolate mousse
strawberry coulis, vanilla ice cream, praline

apple crumble
apple chutney, vanilla ice cream

brandy brulee
shortbread, cream

calvados financier
madeira macerated fruit, set custard, feijoa malto

affogato
short espresso, ice cream 9.50
with frangelico 16.50

If you have any food allergies you are aware of, please notify our wait staff

four course menu \$90

PAN FRIED SCALLOPS
FENNEL SALAD, SMOKED RED PEPPER SAUCE

GLAZED HONEY ORANGE DUCK BREAST
MISO PUMPKIN PUREE, GRILLED PARSNIP, CRISPY PARSNIP

APPLE CIDER CARAMEL PORKBELLY
CELERIAC MASH POTATO, BRUSSELSPROUD, BROKKOLINI, PORK
CRACKLING

CALVADOS FINANCIER
MADEIRA MACERATED FRUIT, SET CUSTARD, FEIJOA MALTO

paired wines \$55 p.P.

THE TASTING MENU IS DESIGNED TO BE ENJOYED BY THE
WHOLE TABLE

lunch
two courses \$45.00
starters

arancini balls
goat cheese, pesto aioli, salad

lamb meatballs
tzatziki labneh, garlic bread

mains

mushroom risotto
wild mushrooms, truffle paste, pine nuts, parmesan

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pork belly

celiac mash potato, zucchini, broccolini, celiac puree, pork crackling

market fish

side dishes each 7.50

- garden salad
- seasonal vegetables
- roasted baby potatoes

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