Hole in One
CAFE and RESTAURANT

DINNER WITH WINE PAIRING SUGGESTIONS

SERVING FROM 5PM - 9PM

MAINS



SOUP 22
Creamy pear and parsnip, artisan sourdough bread & butter
(*NGP)

MT COOK SALMON 49
Asparagus & pea risotto, asparagus salsa, ricotta cream
(NGP)
Pair with Chard Farm Chardonnay 2024

LAMB SHANK 55
Homemade gnocchi, charred onion, slender stem, broccolini salsa & port wine jus
(*NGP)
Pair with Clearview Merlot 2022

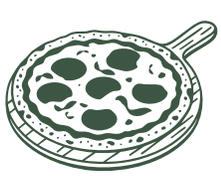
VEGETABLE CURRY 38
Garden winter vegetables in homemade butter curry sauce, served with basmati rice & homemade naan bread
(V, *NGP)
Pair with Mt. Difficulty Pinot Noir 2023

SOUTHLAND FISH & CHIPS 45
Beer battered blue cod, tartar sauce, string cut fries & lemon wedge
(*NDP)
Pair with Te Kano Pinot Gris 2023

WAGYU BOLOGNESE 39
Spaghetti, ricotta, extra virgin olive oil & parmesan
Pair with Mount Edward TED Pinot Noir 2022

BUTTER CHICKEN 42
Homemade marinated chicken in butter sauce, served with basmati rice & homemade naan bread
(*NGP)
Pair with Jim Barry The Lodge Hill Shiraz 2021

PIZZAS



MARGHERITA 30
San Marzano tomato, Fior di Latte mozzarella, basil & Grana Padano

PARMA 33
Garden rocket, San Marzano tomato, Fior di Latte mozzarella, Parma ham & whipped ricotta

PEPPERONI 33
San Marzano tomato, Fior di Latte mozzarella, pepperoni, chili flakes & hot honey

NDUJA 33
Garden courgette, nduja & ricotta cream, Fior di Latte mozzarella, blue cheese, crispy sage & pine nuts

GLUTEN FREE BASE 8

KEY

NGP: Not made with gluten products
NDP: Not made with dairy products
V: Vegetarian
VE: Vegan

*When the star key is shown there is an option for this dish to be altered to fit your dietary requirements (without gluten or without diary)

Please advise your server of any dietary requirements.
We will make every effort to accommodate these, but please note our kitchen is not allergen free.

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BURGERS



THE MILLBROOK PRIME 33
Prime beef patty, onion relish, cheddar cheese, tomato, mixed leaves, gherkins & aioli
(*NGP)
Add bacon 6

THE DELUXE VEGE 29
Crispy homemade mixed vegetable patty, cos lettuce, crispy potato & tandoori mayo
(V)

GLUTEN FREE BUN 5

ALL BURGERS ARE SERVED ON AN ARTISAN BUN WITH FRIES

SIDES



ASPARAGUS & COURGETTE 17
Grilled asparagus & courgette with caper dressing
(V, *VE)

TWICE COOKED POTATO 15
Crispy fried potatoes served with aioli
(V, *VE)

SEASONAL VEGETABLES 15
Roasted broccoli & cauliflower, green goddess dressing, furikake
(V, *VE)

SHOESTRING FRIES 15
Fine-cut, lightly salted & crisp
(V, VE)

DESSERTS



BERRY CHEESECAKE 17
Deconstructed berry compote, almond crumb, hazelnut crunch, served with homemade berry sorbet
(NGP)

LAVENDER BAKED YOGHURT 17
Homemade baked yoghurt infused with lavender, walnut oat crumble, strawberry rhubarb compote served with homemade strawberry sorbet
(*CONTAINS NUTS)

AFFOGATO 10 + LIQUOR
Espresso shot with vanilla bean ice cream
(NGP)

ADD LIQUOR
Kahlua 10
Frangelico 11
Baileys 11
Amaretto 10

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