Hole in One
CAFE and RESTAURANT

LUNCH WITH WINE PAIRING SUGGESTIONS

SERVING FROM 11:30AM – 5PM

MAINS



SOUP 22
Creamy parsnip & pear, served with sourdough & butter
(*NGP)

EGGS BENEDICT 25
Potato gratin, garden spinach & poached eggs
(*NGP)
Add bacon 8
Add mushroom 6
Pair with Mimosa

CAESAR SALAD 31
Bacon, cos, crouton, poached egg & parmesan
(*NGP, *NDP)
Add chicken 8
Add anchovies 5
Pair with Gibbston Valley Rosé 2023

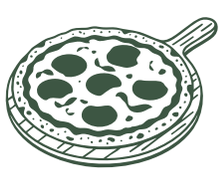
PULLED PORK SANDWICH 33
Brioche, pulled pork, cheese sauce served with cabbage slaw & ranch dressing
(*NGP)
Pair with Jim Barry The Lodge Hill Shiraz 2021

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

PRAWN POKE BOWL 39
Prawn cutlet, sticky rice, furikake, radish and kimchi salad, braised daikon, mirin sauce, coriander, bonito flakes
(*NGP)
Pair with Gibbston Valley Rosé 2023

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



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

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

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

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