

LUNCH WITH WINE PAIRING SUGGESTIONS

SERVING FROM 11AM - 5PM

HOLE IN
ONE CAFÉ

○ Mains

SOUP

Roasted pumpkin & coconut served with artisan sourdough bread (*NGP, *NDP, VE)

EGGS BENEDICT

Potato gratin, spinach, poached eggs. Bacon \$8/Mushroom \$6 (*NGP)
Mimosa

CAESAR SALAD

Bacon, cos, crouton, poached egg, parmesan (*NGP, *NDP)
Add chicken \$8 / add anchovies \$5
Gibbston Valley Rose 2023

CHICKEN LAKSA

Thai style chicken, laksa coconut sauce, soba noodles, bok choy, mung bean, coriander, lime (*NDP)
Gibbston Valley Rose 2023

TEMPURA FISH & OKONOMIYAKI

Okonomiyaki pancake, tempura market fish, cabbage & spring onion slaw, saffron coconut sauce, Japanese mayo, tonkatsu sauce, dried chilli (*NDP)
Te Kano Pinot Gris 2023

WAGYU BOLOGNESE

Spaghetti, ricotta, extra virgin olive oil & parmesan
Mount Edward TED Pinot Noir 2022

PRAWN SALAD

Prawn cutlet, asparagus, Perla potato, rocket pesto, green goddess sauce (*NGP)
Gibbston Valley Rose 2023

○ Pizza

\$22	GARLIC CHEESE PIZZA Whipped ricotta, pesto, and rosemary	\$23
\$25	SMOKE HOUSE Smoked beef brisket & pork belly, caramelized onion, mushroom, cheddar, rocket	\$36
\$28	TANDOORI CHICKEN Tikka chicken, spring onion, spinach, tomato, labneh, cashew	\$36
	AMERICAN Picante pepperoni, mozzarella, vincotto	\$36
\$36	FROM THE GARDEN Spinach sauce, feta, slow roasted tomatoes, capsicum, courgette, citrus aioli	\$34
	HALF & HALF PIZZA	\$38
	VEGAN CHEESE	\$5
	GLUTEN FREE BASE	\$8

\$38

○ Sides

	SHOESTRING FRIES	\$15
\$39	GREEN SALAD Lettuce, cherry tomato, cucumber, yuzu dressing, furikake (V, VE)	\$15

○ Burgers

\$39	SERVED WITH FRIES & ARTISAN BUN	
	BEAST Prime beef patty, caramelized onions, cheddar cheese, tomato, mixed leaves, gherkins, and aioli (*NGP) Add bacon \$6	\$33
	DELUXE VEGE BURGER Crispy homemade mixed vegetable patty, cos lettuce, crispy potato, tandoori mayo (V)	\$29
	GLUTEN FREE BUN	\$5

KEY:

NGP: Not made with gluten products

V: Vegetarian | VE: Vegan

NDP: Not made with dairy products

*: Option available.

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.



DINNER WITH WINE PAIRING SUGGESTIONS

SERVING FROM 5PM - 9PM

HOLE IN
ONE CAFÉ

○ Mains

SOUP \$22
Roasted pumpkin & coconut, served with artisan sourdough bread (*NGP, *NDP, VE)

TEMPURA FISH & OKONOMIYAKI \$38
Okonomiyaki pancake, tempura market fish, cabbage & spring onion slaw, saffron coconut sauce, Japanese mayo, tonkatsu sauce, dried chili (*NDP)
Te Kano Pinot Gris 2023

LEMON SOLE \$48
Broccolini, vichyssoise sauce, fennel, olive, citrus salad, gnocchi (*NDP)
Chard Farm Chardonnay 2024

WAGYU BOLOGNESE \$39
Spaghetti, ricotta, extra virgin olive oil & Parmesan
Mount Edward Ted Pinot Noir 2022

BEEF CHEEK \$48
Roasted artichoke, artichoke puree, charred onion, cavolo nero, turnip salsa, port wine jus (NGP)
Clearview Merlot 2022

CHICKEN KORMA \$42
Homemade marinated chicken in korma sauce, served with basmati rice, homemade naan bread (*NGP)
Decibel Hush Syrah, Hawkes Bay 2021

VEGETABLE KORMA \$38
Garden vegetables in korma sauce, served with basmati rice, naan bread (V,*NGP)
Mt. Difficulty, Pinot Noir 2023

○ Burgers

SERVED WITH FRIES & ARTISAN BUN

BEAST \$33
Prime beef patty, caramelized onions, cheddar cheese, tomato, mixed leaves, gherkins, and aioli
Add bacon \$6

DELUXE VEGE BURGER \$29
Crispy homemade vegetable patty, cos lettuce, crispy potato, tandoori mayo (v)

GLUTEN FREE BUN

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○ Pizza

GARLIC CHEESE PIZZA \$23
Whipped ricotta, pesto, and rosemary

SMOKE HOUSE \$36
Smoked beef brisket & pork belly, caramelized onion, mushroom, cheddar, rocket

TANDOORI CHICKEN \$36
Tikka chicken, spring onion, spinach, tomato, labneh, cashew

AMERICAN \$36
Picante pepperoni, mozzarella, vincotto

FROM THE GARDEN \$34
Spinach sauce, feta, slow roasted tomatoes, capsicum, courgette, citrus aioli

HALF & HALF PIZZA \$38
VEGAN CHEESE \$5
GLUTEN FREE BASE \$8

○ Sides

GREEN SALAD \$15
Lettuce, cherry tomato, cucumber, yuzu dressing, furikake (V, VE)

CRISPY POTATOES \$15
Twice cooked potatoes, homemade aioli (V, *VE)

TEMPURA ARTICHOKE \$15
Japanese mayo, nori (V, *VE)

GARDEN BROCCOLINI \$15
Miso dressing (V, *VE)

SHOESTRING FRIES (V, *VE) \$15

○ Desserts

PANNA COTTA \$17
Silky vanilla pannacotta served with kiwi compote, kiwifruit sorbet and a pistachio biscotti. (*NGP)

CHEESECAKE \$17
Deconstructed mixed berry cheesecake with almond crumble and strawberry ice-cream. (NGP)

AFFOGATO \$10 + LIQUOR
Espresso shot with vanilla bean ice cream (NGP)
ADD LIQUOR OF YOUR CHOICE:

\$5 **KAHLUA** \$10

FRANGELICO \$11

BAILEYS \$11

AMARETTO \$10

