

## DINNER WITH WINE PAIRING SUGGESTIONS

SERVING FROM 5PM - 9PM

### MAINS



#### SOUP 22

Creamy pumpkin & coconut, artisan sourdough bread & butter  
(\*NGP, \*NDP, VE)

#### MT COOK SALMON 48

Pumpkin risotto, herb butter, roasted pumpkin & crispy sage  
(\*NDP)

Pair with Chard Farm Chardonnay 2024

#### LAMB SHANK 55

Parmesan mashed potato, slender stem, labneh, crispy calvo nero & port wine jus  
(\*NGP)

Pair with Clearview Merlot 2022

#### VEGETABLE KORMA 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, string cut fries & lemon wedge  
(\*NDP)

Pair with Te Kano Pinot Gris 2023

#### WAGYU BOLOGNESE 39

Spaghetti, ricotta, extra virgin olive oil & parmesan

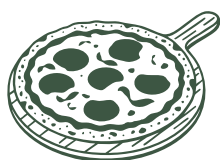
Pair with Mount Edward TED Pinot Noir 2022

#### 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



#### GARLIC CHEESE 23

Whipped ricotta, pesto & rosemary

#### SMITHY'S SMOKE HOUSE 36

Smoked beef, pork, caramelised onions, cheddar & garden rockets

#### TANDOORI CHICKEN 36

Spinach sauce, tandoori chicken, semi-dried tomato & mint raita

#### AMERICAN 36

Picante pepperoni, mozzarella & vincotto

#### FROM THE GARDEN 34

Artichoke, mushroom, truffle & parmesan

#### HALF & HALF PIZZA 38

#### VEGAN CHEESE 5

#### 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 dairy)

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



**BRUSSEL SPROUTS** 15  
 Roasted brussel sprouts, tonkatsu sauce and japanese mayo

**HONEY ROASTED PARSNIP** 15  
 Honey roasted parsnip & mixed herbs (V)

**CRISPY PARMESAN POTATOES** 15  
 Crispy fried potatoes topped with freshly shaved parmesan  
 (V, \*VE)

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

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

### DESSERTS



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

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

**QUINCE CRUMBLE** 17  
 Port stewed caramelised quince, almond homemade crumb, served with vanilla bean ice cream  
 (\*NGP) (\*CONTAINS NUTS)

**ADD LIQUOR**  
 Kahlua 10  
 Frangelico 11  
 Baileys 11  
 Amaretto 10

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