

## LUNCH WITH WINE PAIRING SUGGESTIONS

SERVING FROM 11AM - 5PM

### MAINS



#### SOUP 22

Creamy parsnip and feta, served with sourdough & butter  
(\*NGP, \*NDP, VE)

#### 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

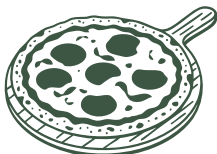
Pair with Mount Edward TED Pinot Noir 2022

#### PRAWN POKE BOWL 39

Prawn cutlet, sticky rice, roasted turnip, shaved turnip, charred corn, slender stem, miso & corn purée  
(\*NGP)

Pair with Gibbston Valley Rosé 2023

### PIZZAS



#### GARLIC CHEESE 23

Whipped ricotta, pesto & rosemary

#### SMITHY'S SMOKE HOUSE 36

Smoked beef, pork, caramelised onions, chimichurri & garden rocket

#### 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



#### SHOESTRING FRIES 15

Fine-cut, lightly salted & crisp

#### BRUSSEL SPROUTS 15

Roasted brussel sprouts, tonkatsu sauce and japanese mayo

#### SEASONAL VEGETABLES 15

Roasted broccoli and cauliflower, green goddess dressing, furikake

(V, VE)

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