LUNCH WITH WINE PAIRING SUGGESTIONS

SERVING FROM 11AM - 5PM



Mains

SOUP

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

EGG'S 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

SALMON POKE BOWL

Teriyaki glazed salmon, sticky rice, garden radish, spinach, Brussels sprouts, Japanese mayo and nori. Swap for Tempura Tofu on request (*NDP) Chard Farm Chardonnay 2024

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 Mount Edward TED Pinot Noir 2022

CHICKEN LAKSA

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

Pizza

Add bacon \$6

DELUXE VEGE BURGER

GLUTEN FREE BUN

\$22	GARLIC PIZZA Chopped herbs, garlic, mozzarella	\$20
\$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 Feta, spinach, sundried tomatoes, mozzarella, roasted pumpkin, aioli	\$34
#20	HALF & HALF PIZZA VEGAN CHEESE GLUTEN FREE BASE	\$38 \$5 \$8
\$38	O Sides	
\$39	SHOESTRING FRIES (V, *VE) GREEN SALAD Lettuce, cherry tomato, cucumber, yuzu dressing, furikake (V, VE)	\$15 \$15
\$39	O Burgers	
	SERVED WITH FRIES & ARTISAN BUN	
	BEAST Prime beef patty, caramelized onions, cheddar cheese, tomato, mixed leaves, gherkins, and aioli (*NGP)	\$33

Crispy homemade mixed vegetable patty, cos lettuce, crispy potato, tandoori mayo (V)

KEY:

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

*: 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.



\$29

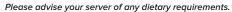
\$5

DINNER WITH WINE PAIRING SUGGESTIONS

SERVING FROM 5PM - 9PM

HOL	E IN
ONE	CAFÉ

O Mains		O Pizza	
SOUP	\$22	GARLIC PIZZA	\$20
Roasted pumpkin & coconut, served with artisan sourdough bread (*NGP, *NDP, VE)		Chopped herbs, garlic, mozzarella	
TEMPURA FISH & OKONOMIYAKI	\$38	SMOKE HOUSE	\$36
Okonomiyaki pancake, tempura market fish, cabbage & spring onion slaw, saffron cocon	•	Smoked beef brisket & pork belly, caramelized onion, mushroom, cheddar, roc	
sauce, Japanese mayo, tonkatsu sauce, dried chili (*NDP)		TANDOORI CHICKEN Tikka shiskan saring anian sainash tamata lahnah sashaw	\$36
Te Kano Pinot Gris 2023		Tikka chicken, spring onion, spinach, tomato, labneh, cashew AMERICAN	\$36
LEMON SOLE	\$48	Picante pepperoni, mozzarella, vincotto	\$30
Broccolini, vichyssoise sauce, fennel, olive, citrus salad, gnocchi (*NDP)		FROM THE GARDEN	\$34
Farm Chardonnay 2024		Feta, spinach, sundried tomatoes, mozzarella, roasted pumpkin, aioli	ΨΟ-Ι
WAGYU BOLOGNESE	\$39	HALF & HALF PIZZA	\$38
Spaghetti, ricotta, extra virgin olive oil	•	VEGAN CHEESE	\$5 \$5
Mount Edward Ted Pinot Noir 2022		GLUTEN FREE BASE	\$8
BEEF CHEEK	\$48		
Roasted artichoke, artichoke puree, charred onion, cavolo nero, turnip salsa, port wine		O Sides	
jus (NGP)		GREEN SALAD	\$15
Clearview Merlot 2022		Lettuce, cherry tomato, cucumber, yuzu dressing, furikake (V, VE)	
CHICKEN KORMA	\$42	CRISPY POTATOES	\$15
Homemade marinated chicken in korma sauce, served with basmati rice, homemade		Twice-cooked potatoes, homemade aioli (V, *VE)	*
naan bread (*NGP)		GARDEN CARROTS	\$15
Decibel Hush Syrah, Hawkes Bay 2021		Honey and garlic roasted carrots (V, VE)	#4
VEGETABLE KORMA	\$38	CAULIFLOWER CHEESE Cauliflower, cheese sauce, garlic crumb (V, *VE)	\$15
Garden vegetables in korma sauce, served with basmati rice, naan bread (V,*NGP)	Ψ50	SHOESTRING FRIES (V, *VE)	\$15
Mt. Difficulty, Pinot Noir 2023		SHOESTRING FRIES (V, VE)	\$10
		O Desserts	
O Burgers		GARDEN QUINCE CRUMBLE	\$17
SERVED WITH FRIES & ARTISAN BUN		Poached quince, cranberry, currant, almond crumble (NGP)	
BEAST	\$33	DIPLOMAT PUDDING	\$17
Prime beef patty, caramelized onions, cheddar cheese, tomato, mixed leaves, gherkins,		Salted caramel foam, kiwi compote, kiwi sorbet, and salted hazelnut crumble.	
and aioli		AFFOGATO	\$10 + LIQUOR
Add bacon \$6		Espresso shot served with vanilla bean ice cream (NGP)	
DELUXE VEGE BURGER	\$29	ADD LIQUOR OF YOUR CHOICE:	
Crispy homemade vegetable patty, cos lettuce, crispy potato, tandoori mayo (V)		KAHLUA	\$10
GLUTEN FREE BUN	\$5	FRANGELICO	\$11
		BAILEYS	\$11 \$10
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