Hole in One
CAFE and RESTAURANT

# DINNER WITH WINE PAIRING SUGGESTIONS

SERVING FROM 5PM - 9PM

## MAINS



**SOUP** 22
Creamy pear and parsnip, artisan sourdough bread & butter
(*NGP, *NDP)

**MT COOK SALMON** 49
Asparagus & pea's risotto, asparagus salsa, ricotta cream
(NGP)
**Pair with Chard Farm Chardonnay 2024**

**LAMB SHANK** 55
Homemade gnocchi, charred onion, slender stem, broccolini salsa & port wine jus
(*NGP)
**Pair with Clearview Merlot 2022**

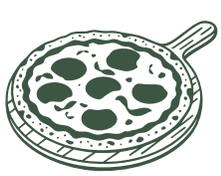
**VEGETABLE CURRY** 38
Garden winter vegetables in homemade butter curry sauce, served with basmati rice & homemade naan bread
(V, *NGP)
**Pair with Mt. Difficulty Pinot Noir 2023**

**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



**MARGHERITA** 30
San Marzano tomato, Fior di Latte mozzarella, Grano Padano & basil

**PARMA** 33
San Marzano tomato, Fior di Latte mozzarella, garden rocket & whipped ricotta

**PEPPERONI** 33
San Marzano tomato, Fior di Latte mozzarella, spicy salami, chili flakes & hot honey

**NDUJA** 33
Garden courgette & ricotta cream, Fior di Latte mozzarella, blue cheese, crispy sage & pine nuts

**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 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



**ASPARAGUS & COURGETTE** 17
Grilled asparagus & courgette with caper dressing

**TWICE COOKED POTATO** 15
Crispy fried potatoes served with aioli
**(V, *VE)**

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

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

## DESSERTS



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

**LAVENDER BAKED YOGHURT** 17
Homemade baked yoghurt infused with lavender, walnut oat crumble, strawberry rhubarb compote served with homemade strawberry sorbet
**(*CONTAINS NUTS)**

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

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

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