Hole in One
CAFE and RESTAURANT

# LUNCH WITH WINE PAIRING SUGGESTIONS

SERVING FROM 11:30AM – 5PM

## MAINS



**SOUP** 22
Creamy parsnip & pear, served with sourdough & butter
**(*NGP, *NDP)**

**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**

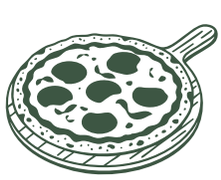
**PULLED PORK SANDWICH** 33
Brioche, pulled pork, cheese sauce served with cabbage slaw & ranch dressing
**(*NGP)**
**Pair with Jim Barry The Lodge Hill Shiraz 2021**

**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, slender stem, miso, spinach, Japanese mayo & Japanese pickles
**(*NGP)**
**Pair with Gibbston Valley Rosé 2023**

## PIZZAS



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

**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



**SHOESTRING FRIES** 15
Fine-cut, lightly salted & crisp

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

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

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