

LUNCH WITH WINE PAIRING SUGGESTIONS

SERVING FROM 11AM - 5PM

HOLE IN
ONE CAFÉ

○ Mains

SOUP

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

EGGS 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

BEEF SKEWERS

Turkish style beef skewers, poached eggs, citrus yoghurt, onion, slow roasted tomato salad, served with pita bread.
Decibel Hush Syrah, Hawke's Bay 2021

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 & parmesan
Mount Edward TED Pinot Noir 2022

PRAWN SALAD

Prawn cutlet, asparagus, Perla potato, rocket pesto, green goddess sauce (*NGP)
Gibbston Valley Rose 2023

○ Pizza

\$22

GARLIC CHEESE PIZZA

Whipped ricotta, pesto, and rosemary

\$23

\$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

\$37

FROM THE GARDEN

Spinach sauce, feta, slow roasted tomatoes, capsicum, courgette, citrus aioli

\$34

\$38

HALF & HALF PIZZA

VEGAN CHEESE

GLUTEN FREE BASE

\$38

\$5

\$8

○ Sides

\$39

SHOESTRING FRIES

GREEN SALAD

Lettuce, cherry tomato, cucumber, yuzu dressing, furikake (V, VE)

\$15

\$15

\$39

○ Burgers

SERVED WITH FRIES & ARTISAN BUN

BEAST

Prime beef patty, caramelized onions, cheddar cheese, tomato, mixed leaves, gherkins, and aioli (*NGP)
Add bacon \$6

\$33

DELUXE VEGE BURGER

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

\$29

GLUTEN FREE BUN

\$5

KEY:

NGP: Not made with gluten products

V: Vegetarian | VE: Vegan

NDP: Not made with dairy products

*: 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.



DINNER WITH WINE PAIRING SUGGESTIONS

SERVING FROM 5PM - 9PM

HOLE IN
ONE CAFÉ

○ Mains

SOUP

Roasted pumpkin & coconut, served with artisan sourdough bread (*NGP, *NDP, VE) \$22

TEMPURA FISH & OKONOMIYAKI

Okonomiyaki pancake, tempura market fish, cabbage & spring onion slaw, saffron coconut sauce, Japanese mayo, tonkatsu sauce, dried chili (*NDP) \$38
Te Kano Pinot Gris 2023

LEMON SOLE

Broccolini, vichyssoise sauce, fennel, olive, citrus salad, gnocchi (*NDP) \$48
Chard Farm Chardonnay 2024

WAGYU BOLOGNESE

Spaghetti, ricotta, extra virgin olive oil & parmesan \$39
Mount Edward Ted Pinot Noir 2022

BEEF CHEEK

Parmesan mashed potato, grilled asparagus, asparagus salad, port wine jus (NGP) \$48
Clearview Merlot 2022

CHICKEN KORMA

Homemade marinated chicken in korma sauce, served with basmati rice, homemade naan bread (*NGP) \$42
Decibel Hush Syrah, Hawke's Bay 2021

VEGETABLE KORMA

Garden vegetables in korma sauce, served with basmati rice, naan bread (V,*NGP) \$38
Mt. Difficulty, Pinot Noir 2023

○ Burgers

SERVED WITH FRIES & ARTISAN BUN

BEAST

Prime beef patty, caramelized onions, cheddar cheese, tomato, mixed leaves, gherkins, and aioli \$33
Add bacon \$6

DELUXE VEGE BURGER

Crispy homemade vegetable patty, cos lettuce, crispy potato, tandoori mayo (v) \$29

GLUTEN FREE BUN

KEY:

NGP: Not made with gluten products

V: Vegetarian | VE: Vegan

NDP: Not made with dairy products

*: 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.

○ Pizza

GARLIC CHEESE PIZZA

Whipped ricotta, pesto, and rosemary \$23

SMOKE HOUSE

Smoked beef brisket & pork belly, caramelized onion, mushroom, cheddar, rocket \$36

TANDOORI CHICKEN

Tikka chicken, spring onion, spinach, tomato, labneh, cashew \$36

AMERICAN

Picante pepperoni, mozzarella, vincotto \$36

FROM THE GARDEN

Spinach sauce, feta, slow roasted tomatoes, capsicum, courgette, citrus aioli \$34

HALF & HALF PIZZA

VEGAN CHEESE \$5

GLUTEN FREE BASE \$8

○ Sides

GREEN SALAD

Lettuce, cherry tomato, cucumber, yuzu dressing, furikake (V, VE) \$15

CRISPY POTATOES

Twice cooked potatoes, homemade aioli (V, *VE) \$15

GARDEN BROCCOLINI

Miso dressing (V, *VE) \$15

SHOESTRING FRIES (V, *VE)

○ Desserts

PANNACOTTA

Silky vanilla pannacotta served with kiwi compote, kiwifruit sorbet and a pistachio biscotti. (*NGP) \$17

CHEESECAKE

Deconstructed mixed berry cheesecake with almond crumble and strawberry ice-cream. (NGP) \$17

AFFOGATO

Espresso shot with vanilla bean ice cream (NGP) \$10 + LIQUOR

ADD LIQUOR OF YOUR CHOICE:

KAHLUA \$10

FRANGELICO \$11

BAILEYS \$11

AMARETTO \$10

