

thevineyardcafe

MARGRAIN VINEYARD MARTINBOROUGH

until 12pm

mushrooms on toast 20.0

sautéed mushrooms in a creamy sauce on ciabatta toast

bacon and eggs 20.0

manuka smoked bacon with wairarapa free range eggs cooked your way served on ciabatta toast

bacon, tomato, avocado and egg on toast 23.0

toasted ciabatta with manuka smoked bacon, fresh tomato and avocado topped with a poached free range egg

spanish scrambled eggs 23.0

scrambled free range eggs with chorizo, paprika, red capsicum, spinach, tomatoes, feta, red onion and fresh coriander with ciabatta toast

french toast with bacon, avocado and dukkah 24.0

ciabatta french toast with manuka smoked bacon, avocado, hazelnut dukkah and maple syrup

corn fritters with bacon 28.0

corn fritter stack with manuka smoked bacon, chipotle salsa and sour cream

big scottish breakfast 33.0

manuka smoked bacon, black pudding, sautéed mushrooms, grilled tomato, housemade square sausage and potato scone and wairarapa free range eggs your way with ciabatta toast

kids' all day menu

kids' platter 15.0

platter of bread, hummus, frankfurter/cheese/gherkin skewers, fruit, chippies, lollipop

eggs on toast 15.0

wairarapa free range eggs, poached, scrambled or fried, with ciabatta toast

mini corn fritters with bacon 15.0

mini corn fritters with manuka smoked bacon, sweet chili sauce and sour cream

mini burger and chips 15.0

beef pattie with tomato sauce, lettuce and fresh tomato

mini beef lasagne 15.0

beef lasagne served with a side salad and garlic bread

cheese pizza 20.0

housemade base and napoli sauce topped with mozzarella

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MARGRAIN VINEYARD MARTINBOROUGH

after 12pm

bread, hummus, olive oil and dukkah plate 20.0

ciabatta bread with housemade hummus, hazelnut dukkah, and lot eight olive oil

the vineyard platter 46.0

antipasto to share – includes salami, chorizo, smoked ham, brie, falafels, stuffed vine leaves, hummus, house marinated olives, caperberries, sundried tomato, marinated capsicum, feta, house pickled cauliflower, grapes, chutney and ciabatta bread

chips with housemade garlic aioli 12.0

vegan bowl 29.0

roasted agria potatoes, pumpkin and cauliflower with spinach, mushrooms, capsicum, tomato, red onion, beetroot quinoa, pumpkin and sunflower seeds, slivered almonds, and lot eight citrus oil and harissa paste

grilled haloumi salad 30.0

grilled haloumi salad with sautéed mushrooms, roasted tomato and basil and sunflower seed pesto

mediterranean falafel salad 28.0

housemade falafel salad with fresh tomato, cucumber, capsicum, olives and feta topped with hummus and sumac and drizzled with a lemon, garlic and oregano dressing

corn fritters with bacon 28.0

corn fritter stack with manuka smoked bacon, chipotle salsa and sour cream

chicken, bacon and avocado sandwich with chips 28.0

grilled chicken, manuka smoked bacon, avocado, and aioli served between two slices of soft ciabatta bread

chargrilled angus beef burger and chips 30.0

chargrilled angus beef pattie in a seeded brioche bun with swiss cheese, mesclun, tomato, red onion, and housemade garlic aioli, bread and butter pickle and capsicum relish

spanish gypsy stew with crusty bread 28.0

hearty stew with chorizo, lamb sausage, chickpeas, potato, pumpkin, tomato, capsicum, spinach and garlic

pork belly with asian slaw 30.0

twice cooked pork belly served on slaw with an asian style kaffir lime, coriander, chili and ginger dressing

pizza

housemade bases and napoli sauce, topped with mozzarella

veg spinach, capsicum, red onion, sundried tomato, feta and pesto **27.0**

meat bacon, chorizo, salami, chicken, bbq sauce **30.0**

chicken chicken, grape, pesto, red onion **27.0**

chorizo chorizo, gherkin, red onion, capsicum, spinach **28.0**

salami salami, fresh tomato, red onion, capers, feta **27.0**

gluten free bread - \$3 additional; gluten free pizza base - \$5 additional