



HIGHFIELD TERRAVIN

MARLBOROUGH NEW ZEALAND



VINEYARD RESTAURANT

Our head Chef, David Hasse, has designed this selection of Mediterranean dishes with the regions finest produce, resulting in the perfect blend to match with Highfield & TerraVin's excellent wine.

Buon Appetitio!

SMALLER PLATES TO SHARE

<i>Warmed Olives</i>	\$9.50
<i>Marinated in rosemary, lemon and garlic</i>	
<i>Selection of our own house baked breads</i>	\$16.00
<i>With homemade seasonal dips and Faversham extra virgin olive oil</i>	
<i>Pollo Fritto Waitoa</i>	\$21.00
<i>Sesame crusted free range Waitoa popcorn chicken with chipotle aioli, balsamic gel and pickled red onions</i>	
<i>Gnocchi di Patate</i>	\$20.50
<i>Our homemade potato gnocchi in tomato sugo, shaved Parmesan and herb oil</i>	
<i>Cipolle Ripiene al Forno Vegetariane</i>	\$19.00
<i>Braised onions filled with a vegan bolognese style sauce, lentil and tomato cassoulet, greens</i>	



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SMALLER PLATES TO SHARE

Coriander and Smoked Paprika Flatbreads **\$22.00**

Our own baked flatbreads with pulled lamb, seasonal chutney and caramelised onion marmelade

Buche du Chevre e Fico **\$22.00**

Goats cheese and fig filo parcel on a salad of roasted butternut pumpkin and beetroot with toasted seeds and balsamic glaze

PLATTERS

Nelson VIAVIO Italian style artisan cheese for two people **\$35.00**

Accompanied by seasonal preserves, fruits, cracker and our bread

BUON APPETITO!!!

Fresh produce has been locally sourced wherever possible

Please check with our wait staff should you have any dietary requirements.