



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>Buche Du Chevre</i>	\$22.00
<i>Warmed goats cheese on a salad of pear, rocket and walnuts in balsamic vinaigrette</i>	
<i>Gnocchi di Patate</i>	\$19.50
<i>Our homemade potato gnocchi with tomato sugo, shaved Parmesan cheese and herb oil</i>	
<i>Lamb Borek</i>	\$21.50
<i>Minced lamb, pine nuts, sultanas and spices baked in filo pastry, served with molasses and yoghurt dip</i>	
<i>Pollo Fritto "Waitoa"</i>	\$19.50
<i>Sesame crusted free range "Waitoa" popcorn chicken with balsamic gel, chipotle aioli and pickled red onion</i>	



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SMALLER PLATES TO SHARE

<i>Parfait di fegato di Pollo</i>	\$19.50
<i>House made chicken liver parfait with seasonal chutney, gherkins, brioche and toasted croutons</i>	
<i>Insalata di ORA KING Salmone</i>	\$23.00
<i>Pink peppercorn and Highfield Rose cured ORA KING salmon with whipped feta, radishes and pickled cucumber</i>	
<i>Lentil Bites</i>	\$18.50
<i>On a bed of chickpea hummus and summer salad</i>	
<i>Marlborough Oysters</i>	\$26.00
<i>1/2 dozen fresh Marlborough 'Paradise Bay' oysters, natural or citrus vinaigrette (weather dependent)</i>	

PLATTERS

<i>A delightful selection of Tapas to share</i>	\$60.00
<i>Please talk to your waiter for today's selection</i>	
<i>Nelson VIAVIO Italian style artisan cheese for two people</i>	\$35.00
<i>Accompanied by seasonal preserves, fruit, cracker and our bread</i>	

BUON APPETITO!!!

Fresh produce has been locally sourced wherever possible

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