



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!

SHARED SMALL PLATES

<i>Warmed Olives</i>	\$10.50
<i>Marinated in rosemary, lemon and garlic</i>	
<i>Selection of our own Artisan Breads</i>	\$17.00
<i>With seasonal dips and Faversham extra virgin olive oil</i>	
<i>Gougers baked with artichokes and olives</i>	\$10.50
<i>Served with chickpea hummus</i>	
<i>Lamb Borek</i>	\$18.50
<i>Minced lamb, pine nuts, sultanas and spices baked in filo pastry, served with molasses and yoghurt</i>	
<i>Pollo Fritto</i>	\$19.50
<i>Sesame crusted popcorn chicken with balsamic gel and chipotle aioli (gluten free)</i>	
<i>Parfait di Fegato di Pollo</i>	\$18.50
<i>Chicken liver parfait with homemade chutney and gherkins on our own brioche and toasted ciabatta</i>	
<i>Fritella di Mais con i Fagioli</i>	\$16.00
<i>Sweetcorn fritters on a white bean salad with greens and mustard dressing (vegan/gluten free)</i>	



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MAIN DISHES

<i>Chicken Pithivier</i>	\$26.00
<i>Slow braised chicken legs with leek and blue cheese wrapped in flaky puff pastry, salad greens and chutney</i>	
<i>Tagliata di Manzo</i>	\$29.00
<i>Pan seared Angus flank steak on a rocket and roasted potato salad with shaved Parmesan and balsamic drizzle</i>	
<i>Pesce Mercato</i>	\$29.00
<i>White market fish on a crispy rice cake, grilled asparagus and peppers, served with herb hollandaise</i>	
<i>Gnocchi di Patate</i>	\$25.00
<i>Our homemade potato gnocchi fried with garden herbs, tomato sugo, shaved Parmesan cheese and herb oil</i>	

BUON APPETITO!!!

Fresh produce has been locally sourced wherever possible

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