

The Tasting Room



VILLA MARIA
NEW ZEALAND

ENTREES

Mussels, Escabeche, Brioche	\$19
Villa Maria Single Vineyard Taylors Pass Sauvignon Blanc 2020	🍷 \$14
Market Fish Tartare, Squid Ink, Oyster Cream, Grapes DF	POA
Villa Maria Reserve Hawkes Bay Chardonnay 2019	🍷 \$15
Stracciatella, Courgette, Lemon V, GF	\$19
Villa Maria Single Vineyard Ihumātao Chardonnay 2019	🍷 \$16
Steak Tartare, Cured Egg Yolk, Pommes Gaufrettes	\$21
Villa Maria Reserve Hawkes Bay Syrah 2018	🍷 \$19

MAINS

Market Fish, Caper, Citrus, Beurre Noisette GF	POA
Villa Maria Reserve Marlborough Pinot Gris 2020	🍷 \$13
Chicken Breast, Pork Lardons, Taragon Jus GF	\$32
Villa Maria Single Vineyard Taylors Pass Pinot Noir 2016	🍷 \$19
Lamb, Celeriac Remoulade, Jus GF DF	\$32
Villa Maria Reserve Gimblett Gravels Cabernet Sauvignon Merlot 2019	🍷 \$19
Eye Fillet, Duck Fat Potato, Café de Paris	\$36
Villa Maria Reserve Gimblett Gravels Merlot 2019	🍷 \$19
Venison, Root Vegetable, Sauce au Poivre GF	\$32
Villa Maria Reserve Marlborough Pinot Noir 2019	🍷 \$18
<i>Alternative Match:</i> Villa Maria Reserve Marlborough Pinot Noir 2004	🍷 \$14
Gnocchi, Roasted Pumpkin, Pecorino, Market Greens V GF	\$26
Villa Maria Single Vineyard Braided Gravels Albariño 2020	🍷 \$14

Mention you dined with us to receive 10% off wine purchases in the Cellar Door

PLATTERS


FOR SHARING

Premium Charcuterie Selection		\$52
Pâté, Cold Cuts, Olives, Assorted Accompaniments		
New Zealand Artisan Cheese Board V	2 Cheeses	\$32
Cheeses of the day, Quince, Grapes, Crackers	3 Cheeses	\$42
	per additional	+\$10

SIDES

Cauliflower, Golden Raisins, Almonds V, GF	\$9
Seasonal Greens, Cashew, Lemon V, V+, GF, DF	\$9
Mixed Leaf, Shallot Dressing, Herbs V, V+, GF, DF,	\$9
Potato, Confit Garlic, Sage V, V+, GF, DF,	\$9

TREATS

Chocolate Drop, Mousse, Hazelnut, Pecan, Fleur de Sel, Chocolate Sauce	\$18
Apple Tarte Tatin, Vanilla Sour Cream	\$18
Opera Slice, Coffee Cream, Candied Hazelnut	\$18
Panna Cotta Duo, Passionfruit, Vanilla, Meringue	\$18
Wine match for treats -	
Dulcét Brut NV	 \$12

Food Allergen Notice

Please be advised that food prepared here may contain these ingredients:

Sulphites, Gluten, Shellfish, Eggs, Fish, Milk, Peanuts, Soybeans, Sesame Seeds, Tree Nuts, Lupin and Allium.

If you have any allergy or dietary requirements, please talk to one of our friendly staff.

V Vegetarian | V+ Vegan | GF Gluten Free | DF Dairy Free

FROM THE VILLA MARIA LIBRARY

These library cellar-aged gems have never left this building, quietly developing beautiful complex bouquets and mellow textures year-after-year. All lovingly harvested and hand-crafted, this is a truly unique opportunity to enjoy a rare and special wine experience only to be found here at The Tasting Room.

		
Villa Maria Single Vineyard Ihumātao Gewürtztraminer, Auckland, 2010	\$15	\$60
Villa Maria Single Vineyard Ihumātao Chardonnay, Auckland, 2008	\$18	\$75
Villa Maria Reserve Hawkes Bay Chardonnay, 2008	\$16	\$65
Villa Maria Single Vineyard Taylor's Pass Pinot Noir, Marlborough, 2006	\$18	\$85
Villa Maria Reserve Merlot, Gimblett Gravels, 2005	\$18	\$75
Villa Maria Reserve Malbec, Gimblett Gravels, 2013	\$20	\$85
Villa Maria Reserve Syrah, Gimblett Gravels, 2007	\$19	\$80
Villa Maria Reserve Cabernet Sauvignon Merlot, Gimblett Gravels, 2006	\$19	\$80
Villa Maria Noble Riesling, Marlborough, 2011	\$16	\$65

WINE FLIGHTS

Chardonnay showcase **\$20**

- Villa Maria Single Vineyard Taylors Pass Chardonnay, Marlborough, 2019
- Villa Maria Single Vineyard Ihumātao Chardonnay, Auckland, 2019
- Villa Maria Reserve Barrique Chardonnay, Gisborne, 2018

Pinot Noir Party **\$25**

- Villa Maria Reserve Pinot Noir, Marlborough, 2019
- Villa Maria Single Vineyard Taylors Pass Pinot Noir, Marlborough, 2016
- Villa Maria Single Vineyard Taylors Pass Pinot Noir, Marlborough, 2006

Winter reds **\$25**

- Villa Maria Reserve Merlot, Hawkes Bay, 2019
- Villa Maria Reserve Cabernet Sauvignon/Merlot, Gimblett Gravels, 2019
- Villa Maria Reserve Syrah, Gimblett Gravels, 2019

WINE LIST



SPARKLING

Villa Maria Méthode Traditionnelle, Marlborough, 2016	\$16	\$65
Dulcét Brut, New Zealand NV	\$12	\$40
Dulcét Méthode Traditionnelle, New Zealand NV	\$14	\$50

SAUVIGNON BLANC

Villa Maria EarthGarden Organic Sauvignon Blanc, Marlborough, 2020	\$13	\$45
Villa Maria Reserve Wairau Valley Sauvignon Blanc, Marlborough, 2020	\$13	\$45
Villa Maria Single Vineyard Taylors Pass Sauvignon Blanc, Marlborough, 2020	\$14	\$50

AROMATICS

Villa Maria Single Vineyard Braided Gravels Albariño, Hawkes Bay, 2020	\$14	\$50
Villa Maria Reserve Pinot Gris, Marlborough, 2020	\$13	\$45
Villa Maria Single Vineyard Seddon Pinot Gris, Marlborough, 2020	\$14	\$50

CHARDONNAY

Villa Maria Reserve Chardonnay, Hawkes Bay, 2019	\$15	\$55
Villa Maria Reserve Barrique Chardonnay, Gisborne, 2018	\$15	\$55
Villa Maria Single Vineyard Taylors Pass Chardonnay, Marlborough, 2019	\$16	\$65
Villa Maria Single Vineyard Ihumātao Chardonnay, Auckland, 2019	\$16	\$65

ROSÉ

Villa Maria EarthGarden Organic Rosé, Hawkes Bay, 2020	\$13	\$45
Villa Maria Single Vineyard The Attorney Organic Pinot Noir Rosé, Marlborough, 2020	\$14	\$50

PINOT NOIR

Villa Maria EarthGarden Organic Pinot Noir, Marlborough, 2020	\$14	\$50
Villa Maria Reserve Pinot Noir, Marlborough, 2019	\$18	\$65
Villa Maria Single Vineyard Taylors Pass Pinot Noir, Marlborough, 2016	\$19	\$80

GRENACHE

Villa Maria Cellar Selection Grenache, Hawkes Bay, 2018	\$14	\$50
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MERLOT

Villa Maria Reserve Merlot, Gimblett Gravels, 2019



\$19



\$70

SYRAH

Villa Maria Reserve Syrah, Gimblett Gravels, 2018

\$19

\$80

BLENDED RED WINE

Villa Maria EarthGarden Organic Merlot Cabernet Sauvignon, Marlborough, 2020

\$14

\$50

Villa Maria Reserve Cabernet Sauvignon Merlot, Gimblett Gravels, 2019

\$19

\$80

Villa Maria Library Release Cabernet Sauvignon, Gimblett Gravels, 2013

\$25

\$115

SWEET WINE

Villa Maria Reserve Noble Riesling, Marlborough, 2018

\$15

\$55

OTHER BEVERAGES

LF WINE SELTZER | 4.8% ABV | 68 calories | 250ml

CAN

Strawberry & Hibiscus with Rosé and sparkling water

\$9

Yuzu, Mint & Cucumber with Sauvignon Blanc and sparkling water

\$9

Pear & Ginger with Pinot Gris and sparkling water

\$9

BEER

Heineken Light, 2.5 % a.b.v

\$9

Hawkes Bay Lager / Pilsner / IPA

\$10

SPARKLING WATER

400ML

1L

Antipodes Water

\$7

\$11

PHOENIX DRINKS

Phoenix Juice selection of flavours, please ask wait staff

\$5

Phoenix Organic: Ginger Beer/ Lemonade/ Cola/ Diet Cola

\$5

TEA

Zealong Organic Loose-Leaf Tea

\$5

Breakfast, Grey, Green, Peppermint & Kawakawa, Caffeine-free Lemon & Ginger

ALLPRESS COFFEE

Short Black, Macchiato, Long Black

\$4

Flat White, Cappuccino, Latte, Mochaccino, Hot Chocolate, Chai

\$5