

The Tasting Room



VILLA MARIA
NEW ZEALAND

ENTREES

Mussels, Escabeche, Brioche	\$19
Villa Maria Single Vineyard Taylors Pass Sauvignon Blanc 2020	🍷 \$13
Market Fish Tartare, Squid Ink, Oyster Cream, Grapes DF	POA
Villa Maria Reserve Hawkes Bay Chardonnay 2019	🍷 \$14
Stracciatella, Courgette, Lemon V, GF	\$19
Villa Maria Single Vineyard Ihumātao Chardonnay 2019	🍷 \$15
Steak Tartare, Cured Egg Yolk, Pomme Gaufrettes	\$21
Villa Maria Reserve Hawkes Bay Syrah 2018	🍷 \$18

MAINS

Market Fish, Caper, Citrus, Beurnoisette GF	POA
Villa Maria Reserve Marlborough Pinot Gris 2020	🍷 \$12
Chicken Breast, Lardon, Taragon Jus GF	\$32
Villa Maria Single Vineyard Taylors Pass Pinot Noir 2016	🍷 \$18
Lamb, Celeriac Remoulade, Jus GF DF	\$32
Villa Maria Reserve Gimblett Gravels Cabernet Sauvignon Merlot 2019	🍷 \$18
Eye Fillet, Duck Fat Potato, Café de Paris	\$36
Villa Maria Reserve Gimblett Gravels Merlot 2019	🍷 \$18
Venison, Root Vegetable, Sauce au Poivre GF	\$32
Villa Maria Reserve Marlborough Pinot Noir 2019	🍷 \$17
<i>Alternative Match:</i> Villa Maria Reserve Marlborough Pinot Noir 2004	🍷 \$13
Gnocchi, Roasted Pumpkin, Pecorino, Market Greens V GF	\$26
Villa Maria Single Vineyard Braided Gravels Albariño 2020	🍷 \$13

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	 \$11

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	\$14	\$59
Villa Maria Single Vineyard Ihumātao Chardonnay, Auckland, 2008	\$17	\$74
Villa Maria Reserve Hawkes Bay Chardonnay, 2008	\$15	\$64
Villa Maria Single Vineyard Taylor's Pass Pinot Noir, Marlborough, 2006	\$19	\$84
Villa Maria Reserve Merlot, Gimblett Gravels, 2005	\$17	\$74
Villa Maria Reserve Malbec, Gimblett Gravels, 2013	\$19	\$84
Villa Maria Reserve Syrah, Gimblett Gravels, 2007	\$18	\$79
Villa Maria Reserve Cabernet Sauvignon Merlot, Gimblett Gravels, 2006	\$18	\$79
Villa Maria Noble Riesling, Marlborough, 2011	\$15	\$64

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	
Single Vineyard Pinot Noir	\$25
Villa Maria Single Vineyard Attorney Pinot Noir, Marlborough, 2017	
Villa Maria Single Vineyard Seddon Pinot Noir, Marlborough, 2018	
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, 2014	

WINE LIST



SPARKLING

Villa Maria Méthode Traditionnelle, Marlborough, 2016	\$14	\$54
Dulcét Brut, New Zealand NV	\$11	\$39

SAUVIGNON BLANC

Villa Maria EarthGarden Organic Sauvignon Blanc, Marlborough, 2020	\$12	\$44
Villa Maria Reserve Wairau Valley Sauvignon Blanc, Marlborough, 2020	\$12	\$44
Villa Maria Single Vineyard Taylors Pass Sauvignon Blanc, Marlborough, 2020	\$13	\$49

AROMATICS

Villa Maria Cellar Selection Albariño, Gisborne, 2020	\$11	\$39
Villa Maria Single Vineyard Braided Gravels Albariño, Hawkes Bay, 2020	\$13	\$49
Villa Maria Reserve Pinot Gris, Marlborough, 2020	\$12	\$44
Villa Maria Single Vineyard Seddon Pinot Gris, Marlborough, 2020	\$13	\$49

CHARDONNAY

Villa Maria Reserve Chardonnay, Hawkes Bay, 2019	\$14	\$54
Villa Maria Reserve Barrique Chardonnay, Gisborne, 2018	\$14	\$54
Villa Maria Single Vineyard Taylors Pass Chardonnay, Marlborough, 2019	\$15	\$64
Villa Maria Single Vineyard Ihumātao Chardonnay, Auckland, 2019	\$15	\$64

ROSÉ

Villa Maria EarthGarden Organic Rosé, Hawkes Bay, 2020	\$12	\$44
Villa Maria Single Vineyard The Attorney Organic Pinot Noir Rosé, Marlborough, 2020	\$13	\$49

PINOT NOIR

Villa Maria EarthGarden Organic Pinot Noir, Marlborough, 2020	\$13	\$49
Villa Maria Reserve Pinot Noir, Marlborough, 2019	\$17	\$64
Villa Maria Single Vineyard Taylors Pass Pinot Noir, Marlborough, 2016	\$18	\$79
Villa Maria Single Vineyard Seddon Pinot Noir, Marlborough, 2018	\$18	\$79
Villa Maria Single Vineyard The Attorney Pinot Noir, Marlborough, 2017	\$21	\$94

GRENACHE



Villa Maria Cellar Selection Grenache, Hawkes Bay, 2018	\$13	\$49
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MERLOT

Villa Maria Reserve Merlot, Gimblett Gravels, 2019 \$18 \$69

SYRAH

Villa Maria Reserve Syrah, Gimblett Gravels, 2014 \$18 \$79

Villa Maria Reserve Syrah, Gimblett Gravels, 2018 \$18 \$79

BLENDED RED WINE

Villa Maria EarthGarden Organic Merlot Cabernet Sauvignon, Marlborough, 2020 \$13 \$49

Villa Maria Reserve Cabernet Sauvignon Merlot, Gimblett Gravels, 2019 \$18 \$79

Villa Maria Library Release Cabernet Sauvignon, Gimblett Gravels, 2013 \$24 \$114

SWEET WINE

Villa Maria Reserve Noble Riesling, Marlborough, 2018 \$14 \$54

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

Antipodes Water 400ML 1L \$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