

# The Tasting Room



VILLA MARIA  
NEW ZEALAND

## MENU

<b>Smoked Greenlip mussels served with kombu dressing, passionfruit and blackcurrant</b>	<b>\$15.00</b>
<i>Villa Maria Reserve Wairau Sauvignon Blanc 2020</i>	glass <b>\$11.00</b>
<b>Smoked goats cheese, charred asparagus and almonds with a kombu dressing, passionfruit and blackcurrant (V)</b>	<b>\$12.00</b>
<i>Villa Maria Reserve Wairau Sauvignon Blanc 2020</i>	glass <b>\$11.00</b>
<b>Karaage chicken with a peach and honey glaze, fresh honeycomb, charred peaches and fresh peach relish</b>	<b>\$16.00</b>
<i>Villa Maria Single Vineyard Seddon Pinot Gris 2019</i>	glass <b>\$12.00</b>
<b>Peach and honey glazed Clevedon mozzarella, fresh honeycomb, charred peach with a fresh peach relish and toasted pine nuts (V)</b>	<b>\$12.00</b>
<i>Villa Maria Single Vineyard Seddon Pinot Gris 2019</i>	glass <b>\$12.00</b>
<b>East Coast crayfish and lardo Éclair with spiced bisque mayonnaise</b>	<b>\$18.00</b>
<i>Villa Maria Single Vineyard Braided Gravels Albariño 2019</i>	glass <b>\$12.00</b>
<b>Salt baked celeriac, beansprouts and corn taco with beurre noisette dressing (V)</b>	<b>\$12.00</b>
<i>Villa Maria Single Vineyard Braided Gravels Albariño 2019</i>	glass <b>\$12.00</b>
<b>Brioche toast brushed in beef fat with smoked salmon and salmon caviar with a grapefruit dressing</b>	<b>\$16.00</b>
<i>Villa Maria Single Vineyard Ihumātao Chardonnay 2019</i>	glass <b>\$14.00</b>
<b>Foraged leaf and seedling salad with brioche croûtes (V)</b>	<b>\$12.00</b>
<i>Villa Maria Single Vineyard Ihumātao Chardonnay 2019</i>	glass <b>\$14.00</b>
<b>Chardonnay braised pigs cheek croquettes with a roasted stone fruit and hazelnut dip</b>	<b>\$17.00</b>
<i>Villa Maria Reserve Hawkes Bay Chardonnay 2018</i>	glass <b>\$13.00</b>
<b>Chardonnay braised haricot blanc ragu with Parmesans sable, stone fruit and hazelnut (V)</b>	<b>\$13.00</b>
<i>Villa Maria Reserve Hawkes Bay Chardonnay 2018</i>	glass <b>\$13.00</b>
<b>Peking duck with a cherry based hoisin and green herb gel</b>	<b>\$18.00</b>
<i>Villa Maria Single Vineyard Taylors Pass Pinot Noir 2016</i>	glass <b>\$17.00</b>

<b>Salt baked and barbecued beetroot with cherry-based hoisin, green herb gel and toasted pumpkin seeds (V)</b>	<b>\$13.00</b>
<i>Villa Maria Single Vineyard Taylors Pass Pinot Noir 2016</i>	<i>glass \$17.00</i>
<b>Yakitori lamb rolled in spiced granola and served with red fruit chutney</b>	<b>\$16.00</b>
<i>Villa Maria Reserve Gimblett Gravels Syrah 2014</i>	<i>glass \$17.00</i>
<b>Mushroom, Kawakawa and parsley pearl barley risotto with parsley oil (V)</b>	<b>\$14.00</b>
<i>Villa Maria Reserve Gimblett Gravels Syrah 2014</i>	<i>glass \$17.00</i>
<b>Wakanui beef served with red fruit and charred onion pearls finished with coffee and thyme oil</b>	<b>\$19.00</b>
<i>Villa Maria Reserve Gimblett Gravels Cabernet Sauvignon Merlot 2018</i>	<i>glass \$17.00</i>
<b>Charred, slow braised cabbage with fermented red fruit, charred onion pearls, coffee and thyme oil (V)</b>	<b>\$13.00</b>
<i>Villa Maria Reserve Gimblett Gravels Cabernet Sauvignon Merlot 2018</i>	<i>glass \$17.00</i>
<b>New season poached strawberries with raspberry and thyme sorbet and brown sugar pâté sablé (V)</b>	<b>\$11.00</b>
<i>Villa Maria Single Vineyard The Attorney Pinot Noir Rosé 2019</i>	<i>glass \$12.00</i>
<b>White chocolate and cep tart with a dark cherry gel (V)</b>	<b>\$11.00</b>
<i>Villa Maria Reserve Pinot Noir Marlborough 2018</i>	<i>glass \$12.00</i>
<b>Mezze Board (V)</b>	<b>\$37.00</b>
Hummus, roasted pepper and cumin dip, babaganoush, marinated olives and feta, freshly baked artisan breads	
<b>Antipasto Board</b>	<b>\$50.00</b>
Selection of cured meats and condiments with Totara cheddar, Windsor blue, Mt Domet double cream brie, mixed crackers and freshly baked artisan bread	
<b>Artisan Breads (V)</b>	<b>\$11.00</b>
Served with salted and cultured butter	

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### 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

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## WINE LIST

### SPARKLING

	<i>glass</i>	<i>bottle</i>
Villa Maria Méthode Traditionnelle, Marlborough, 2016	\$13.00	\$50.00

### SAUVIGNON BLANC

	<i>glass</i>	<i>bottle</i>
Villa Maria Reserve Wairau Valley Sauvignon Blanc, Marlborough, 2020	\$11.00	\$40.00
Villa Maria Single Vineyard Taylors Pass Sauvignon Blanc, Marlborough, 2019	\$12.00	\$45.00

### AROMATIC

Villa Maria Cellar Selection Albariño, Gisborne, 2020	\$10.00	\$35.00
Villa Maria Single Vineyard Braided Gravels Albariño, Hawkes Bay, 2019	\$12.00	\$45.00
Villa Maria Cellar Selection Dry Riesling, Marlborough, 2018	\$10.00	\$35.00
Villa Maria Single Vineyard Seddon Pinot Gris, Marlborough, 2019	\$12.00	\$45.00

### CHARDONNAY

	<i>glass</i>	<i>bottle</i>
Villa Maria Reserve Chardonnay, Hawkes Bay, 2018	\$13.00	\$50.00
Villa Maria Reserve Barrique Chardonnay, Gisborne, 2018	\$13.00	\$50.00
Villa Maria Single Vineyard Taylors Pass Chardonnay, Marlborough, 2018	\$14.00	\$60.00
Villa Maria Single Vineyard Ihumātao Chardonnay, Auckland, 2019	\$14.00	\$60.00

### ROSÉ

	<i>glass</i>	<i>bottle</i>
Villa Maria Single Vineyard The Attorney Organic Pinot Noir Rosé, Marlborough, 2019	\$12.00	\$45.00

### PINOT NOIR

	<i>glass</i>	<i>bottle</i>
Villa Maria Reserve Pinot Noir, Marlborough, 2018	\$16.00	\$60.00
Villa Maria Single Vineyard The Attorney Pinot Noir, Marlborough, 2017	\$20.00	\$90.00
Villa Maria Single Vineyard Taylors Pass Pinot Noir, Marlborough, 2016	\$17.00	\$75.00

### GRENACHE

	<i>glass</i>	<i>bottle</i>
Villa Maria Cellar Selection Grenache, Hawkes Bay, 2018	\$12.00	\$45.00

### MERLOT

	<i>glass</i>	<i>bottle</i>
Villa Maria Reserve Merlot, Gimblett Gravels, 2014	\$17.00	\$65.00

## SYRAH

Villa Maria Reserve Syrah, Gimblett Gravels, 2014 \$17.00 \$75.00

## BLENDED RED WINE

*glass* *bottle*

Villa Maria Reserve Cabernet Sauvignon Merlot,  
Gimblett Gravels, 2018 \$17.00 \$75.00

Villa Maria Library Release Cabernet Sauvignon,  
Gimblett Gravels, 2013 \$23.00 \$110.00

## SWEET WINE

*glass* *bottle*

Villa Maria Reserve Noble Riesling, Marlborough, 2018 \$13.00 \$50.00

## OTHER BEVERAGES

### LF WINE SELTZER

*250mLcan*

Strawberry & Hibiscus with Rosé and sparkling water \$9.00

Yuzu, Mint & Cucumber with Sauvignon Blanc and sparkling water \$9.00

Pear & Ginger with Pinot Gris and sparkling water \$9.00

### BEER

*bottle*

Heineken Light, 2.5 % a.b.v \$9.00

Hawkes Bay Lager \$10.00

Hawkes Bay Pilsner \$10.00

Hawkes Bay APA \$10.00

### SPARKLING WATER

*400mL* *1L*

Antipodes Water \$7.00 \$11.00

### PHOENIX DRINKS

Phoenix Juice (selection of flavours, please ask wait staff) \$5.00

Phoenix Organic: Ginger Beer/ Lemonade/ Cola/ Diet Cola \$5.00

### TEA

Zealong Organic Loose-Leaf Tea \$5.00

Breakfast, Grey, Green, Peppermint & Kawakawa, Caffeine Free Lemon & Ginger

### ALLPRESS COFFEE

Short Black, Macchiato, Long Black \$4.00

Flat White, Cappuccino, Latte, Mochaccino, Hot Chocolate, Chai \$5.00

## WINE FLIGHTS

### Something a little different

**\$15.00**

*Villa Maria Cellar Selection Albariño, Gisborne, 2020*

*Villa Maria Cellar Selection Dry Riesling, Marlborough, 2018*

*Villa Maria Cellar Selection Grenache, Hawkes Bay, 2018*

### Light and bright

**\$20.00**

*Villa Maria Méthode Traditionnelle, Marlborough, 2016,*

*Villa Maria Single Vineyard Braided Gravels Albariño, Hawkes Bay, 2019*

*Villa Maria Reserve Wairau Sauvignon Blanc, Marlborough, 2020*

### Reserve red

**\$25.00**

*Villa Maria Reserve Pinot Noir, Marlborough, 2018*

*Villa Maria Reserve Cabernet Sauvignon/Merlot, Gimblett Gravels, 2018*

*Villa Maria Reserve Syrah, Gimblett Gravels, 2014*

## FROM THE VILLA MARIA LIBRARY

Library selections curated by Chief Winemaker Nick Picone and Master of Wine Matt Deller

Villa Maria Single Vineyard Ihumātao Gewürtztraminer, 2006	\$13.00	\$55.00
Villa Maria Single Vineyard Ihumātao Chardonnay, Auckland, 2005	\$16.00	\$70.00
Villa Maria Reserve Hawkes Bay Chardonnay, 2009	\$14.00	\$60.00
Villa Maria Single Vineyard Keltern Chardonnay, 2002	\$25.00	\$120.00
Villa Maria Reserve Pinot Noir, Marlborough, 2003	\$16.00	\$70.00
Villa Maria Single Vineyard Taylor's Pass Pinot Noir, Marlborough, 2005	\$18.00	\$80.00
Villa Maria Reserve Merlot, Gimblett Gravels, 2005	\$16.00	\$70.00
Villa Maria Reserve Syrah, Gimblett Gravels, 2005	\$17.00	\$75.00
Villa Maria Reserve Cabernet Sauvignon Merlot, Gimblett Gravels, 2005	\$17.00	\$75.00
Villa Maria Noble Riesling, Marlborough, 2009	\$14.00	\$60.00