

Wine Chambers

restaurant

snacks

bread, olive oil	8.50
marinated olives, feta cheese	6.00

wine chambers platter	25.00 half /49.00 full size
chicken skewers, prawns, olives, feta, meat balls, breads	

Starters

risotto	starter 19.50/main 30.00
wild mushrooms, truffle paste, pine nuts, parmesan	

seafood risotto	starter 18.50/main 29.00
prawns, fish, peas and spring onion	

seafood chowder	18.50
crisp bread	

prawn skewers	19.50
wasabi crème fraiche, garlic, chillie, lemon mayonnaise	

herb pancake	16.50
creamy mushrooms, spinach, spring onion	

wagyu meatballs	16.50
parmesan, pomodoro sauce, bread	

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roast vegetable salad	19.00
kumara, pumpkin, beetroot, seeds, feta, honey dressing	

Cheese	9.50 per serving 50 gr each
	28.00 for three choices

we use a selection of cheeses, blue, aged cheddar, brie, ask your waiter what the chef has for you today

Dessert wines	
2014 Tohu Rahia Reserve, Noble Riesling, Marlborough	15.00
NV Sea Red, Clearview, Cabernet dessert wines, Hawkes Bay	15.00

Special coffee	15.00
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Tea & coffee	
short/ long espresso	4.00
flat white, cappuccino	4.50
latte, hot chocolate, mocha	4.50
tea selection	4.00

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Mains

free range chicken pasta parpadelle, pancetta, cream	28.00
pork belly potato mash, green beans, jus	28.00
panko crumbed pork schnitzel potato salad, capers, salad greens, tartare sauce	30.00
confit duck leg roast pumpkin, bok choy, mandarin jus	32.00
market fish please ask waiting staff	34.00
lamb tenderloin gourmet potatoes, cavalo nero, braised pear	34.00
beef casserole creamy potato mash, jus	30.00
beef eye fillet potato bacon gratin, green vegetables, jus	34.00
bistro venison blue cheese potatoes, red cabbage, raspberry jus	36.00

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side dishes each 7.50

- garden salad
- seasonal vegetables
- roasted baby potatoes
- potato-bacon gratin

Desserts 14.50 each

whittacker chocolate mousse
berry coulis, vanilla ice cream, praline

coconut panna cotta
raspberries, lemon sorbet

meringue
stone fruit, berry mousse,

brandy brulee
shortbread, cream

chocolate dessert cocktail

affogato
short espresso, ice cream 9.50
with frangelico 16.50

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If you have any food allergies you are aware of, please notify our wait staff

Lunch

Two courses \$35.00

Starters

seafood chowder
crisp bread

prawn skewers
wasabi crème fraiche, garlic, chillie, lemon mayonnaise

herb pancake
creamy mushrooms, spinach, spring onion

Mains

free range chicken pasta
parpadelle, pancetta, cream, parmesan

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panko crumbed pork schnitzel
potato salad, capers, salad greens, tartare sauce

market fish

side dishes each 7.50

- garden salad
- seasonal vegetables
- roasted baby potatoes
- potato-bacon gratin

Happy Hour

Monday to Friday

from 4pm to 6pm

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House bubbles \$9.50 per glass

Beers \$7.50 per bottle