



Head Chef Bryan Herbert and his team have created several new dishes that showcase the best seasonal Marlborough produce and match perfectly with Brancott Estate wines.

Menu Available 11.30am – 3.00pm

## ENTRÉE

**Baked Ciabatta Bread  
with Hummus and Faversham Olive Oil  
(GF optional)**

\$13.50

**Goats Cheese Salad  
Salad greens, honey roasted pear, crispy Prosciutto Ham and crushed walnuts (GF)**

\$16.50

Chef's Recommendation – Brancott Estate Showcase Series Sauvignon Gris \$12.00

**Soup of the Day  
served with toasted bread**

\$14.50

Please ask your host for today's wine match recommendation

**Duck and Pork Terrine  
with cranberry relish and dressed salad greens**

\$16.00

Chef's Recommendation - Brancott Estate Showcase Series Rosé \$12.00

(V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

If you have an allergy to any food please discuss with your host who will discuss menu options  
180 Brancott Road, RD2, Blenheim, Phone 03-5206975



## MAIN

### **Fish of the Day**

**served with pan-fried Jerusalem Artichoke and chorizo, parsnip puree  
and caper & parsley sauce**

**\$30.00**

Chef's Recommendation - Brancott Estate Showcase Series Fumé Blanc \$12.00

### **Eye Fillet of Beef**

**with Potato Dauphinoise, wilted greens, honey glazed carrots  
and Pinot Noir Jus (GF)**

**\$33.00**

Chef's Recommendation - Brancott Estate Letter Series 'T' Pinot Noir - \$12.00

### **Kumara and Three Cheese Tartlet**

**Roasted kumara, Feta, Cheddar and Goats Cheese and mustard green salad (V)**

**\$26.00**

Chef's Recommendation - Brancott Estate Letter Series 'F' Pinot Gris - \$10.00

### **Free Range Chicken and Pumpkin Risotto**

**with Edamame Beans and watercress (GF)**

**\$28.00**

Chef's Recommendation - Brancott Estate Letter Series 'O' Chardonnay - \$10.00

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## DESSERT

**Sticky Date Pudding**  
with toffee sauce and Vanilla Bean Ice Cream  
\$14.00

**Tiramisu**  
Layered dessert of coffee, liqueur and mascarpone cream  
\$14.00

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**Sweet Treats**  
Home Made Truffles, Fudge and Biscotti  
\$10.00

**Affogato**  
Vanilla Bean Ice Cream, Espresso, Biscotti and a glass of  
Brancott Estate B Late Harvest Sauvignon Blanc 2014  
\$16.50

**Cheese Board for Two**  
Selection of NZ Cheeses served with fruit chutney,  
crackers & warm bread (GF optional)  
\$29.50

All desserts are paired with Brancott Estate  
Letter Series 'B' Late Harvest Sauvignon Blanc 2014 - \$10.00

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