



## Sunday lunch

Every Sunday from 12pm. Bookings essential.

1pm: Lunch is served. 1.30pm: Buffet open for second serving  
2pm - 2.15pm: Dessert buffet is served

### Mains

Spit roasted lamb w garlic & rosemary served w mint sauce (GF)(DF)  
Spit roasted five spice pork served w apple sauce (GF)(DF)  
Vilagrad original recipe gravy (GF)(DF)  
Fresh whole fish marinated & baked w sautéed vegetables (GF)(DF)  
Selection of freshly baked breads

### Salad/Vegete

Mixed lettuce salad w Vilagrad French dressing (GF)(DF)(V)  
Spanish salad with chick peas, carrot, beetroot, coriander,  
ginger & parsnip chips mixed w Vilagrad roasted nuts & dressing (GF)  
Traditional Indian lentils with tomato, cumin and coriander (GF)(DF)(V)  
Vilagrad roast potatoes w garlic, parmesan & fresh rosemary (GF)  
Sour cream & garlic chives (GF)  
Steamed seasonal garden vegetables served w Vilagrad's Roasted  
capsicum sauce (DF)(V)  
Selection of homemade relishes & chutneys (GF)(DF)(V)

### Dessert

Chef's cake of the day  
Served w Vilagrad's hot caramel sauce, fresh whipped  
cream, natural yoghurt & black doris plums  
Gluten free & dairy free dessert options available on request.

Complimentary selection of teas & locally roasted coffee from coffee bar  
to the left of the main buffet

*Gluten Free (GF) Dairy Free (DF) Vegetarian & Vegan (V)*

For more info please visit [www.vilagradwines.co.nz](http://www.vilagradwines.co.nz)  
07 825 2893 or email [wines@vilagradwines.co.nz](mailto:wines@vilagradwines.co.nz)



*the perfect place to celebrate*



Weddings | Sunday Lunch | Private Functions | Conferences  
Christmas Parties | Wine Tours & Tastings | Accommodation



# wine list

Please visit the bar for service

These award winning wines are hand harvested and produced on the premises, collecting an impressive 101 medals and awards in the last 10 years.

## Wines

|  |     |    |
|--|-----|----|
| Sparkling Charminer 2018 (medium)          | 8.5 | 39 |
| Sparkling Chardonnay/Pinot Noir 2018 (Dry) | 9.0 | 44 |

## White Wines

|   |      |    |
|---|------|----|
| Vilagrad Charminer 2018 (medium)              | 8.5  | 39 |
| Vilagrad Pinot Gris 2014 (medium)             | 9.5  | 46 |
| Vilagrad Pinot Gris 2018 (Dry)                | 9.5  | 46 |
| 3 Brothers Sauvignon Blanc 2016 (Marlborough) | 9.5  | 46 |
| 3 Brothers Chardonnay 2016 (Gisborne)         | 10.5 | 48 |
| Waikato winemakers Pinot Gris 2013            |      | 39 |

## Red Wines

|  |      |    |
|--|------|----|
| Vilagrad Rose                                | 9.5  | 46 |
| Vilagrad Mt Pirongia Cabernet Merlot 2015    | 10.5 | 48 |
| 3 Brothers Pinot Noir 2017 (Central Otago)   | 12.5 | 56 |
| Waikato Winemakers Cabernet Franc 2013       |      | 39 |
| Mills Reef Cabernet Merlot 2017 (Hawkes Bay) |      | 58 |
| Mills Reef Syrah 2018 (Hawkes Bay)           |      | 58 |

## Dessert Wines

|                                      |     |  |
|--------------------------------------|-----|--|
| Vilagrad Vintage Port 2017           | 9.0 |  |
| Vilagrad Tawny Port (20 year old)    | 9.5 |  |
| Vilagrad Golden Sherry (10 year old) | 7.5 |  |

## Beer by the Glass (420ml)

|  |      |  |
|--|------|--|
| Waikato                                | 8.5  |  |
| Shunters Yard Pointsman (Lager, local) | 9.5  |  |
| Good George Amber Ale (local)          | 10.0 |  |
| Good George IPA (local)                | 11.0 |  |
| Vilagrad Apple Cider (local)           | 10.5 |  |

## By the Bottle

|                         |     |  |
|-------------------------|-----|--|
| Heineken                | 8.5 |  |
| Steinlager Pure/Classic | 8.5 |  |
| Speights Stoke Dark     | 9.0 |  |
| Corona                  | 9.0 |  |
| Export Gold             | 8.0 |  |
| Lion Red                | 8.0 |  |
| Export 33               | 8.5 |  |
| Tui                     | 9.0 |  |

## Light Beers

|                                       |     |  |
|---------------------------------------|-----|--|
| Heineken 0.0%                         | 8.5 |  |
| Heineken light 2.5%                   | 8.5 |  |
| Amstel Light 2.5%                     | 8.5 |  |
| Export Citrus 2% lemon/ lime & ginger | 8.5 |  |
| Export Citrus 0% lemon                | 8.5 |  |

## Spirits

|   |      |  |
|---|------|--|
| Double  | 8.5  |  |
| Single  | 6.5  |  |
| Premium doubles   | 9/10 |  |
| RTD Selection   | 9.0  |  |
| Woodstock, Jack Daniels, Coruba, Gordons Gin & Tonic, Long White, Smirnoff Ice /Double Black Guarana) |      |  |

## Cocktails

|   |    |
|---|----|
| Red Sangria 6%  | 12 |
| Hawkes Bay Brewing Co 330ml   |    |
| Ginger Fusion 4%  | 10 |
| Hawkes Bay Brewing Co 330ml   |    |
| Expresso Martini  | 16 |
| Double shot of origin coffee, vodka, kahlua and Vilagrad tawny port served on ice |    |
| Aperol spritz   | 14 |
| Aperol, sparkling Charminer, soda, garnished with orange                          |    |
| Mojito  | 14 |
| White rum, sugar syrup, lime juice, soda water, and mint                          |    |
| Tequila Sunrise   | 14 |
| Grenadine syrup, tequila, orange juice  |    |
| Whiskey Sour  | 14 |
| Whiskey, cointreau, lemon juice, sugar syrup                                      |    |

## Non-Alcoholic

|  |     |    |
|--|-----|----|
| Orange, Pineapple, Apple or Cranberry Juice                | 4.5 | 12 |
| Grape  | 5.0 | 14 |
| Sprite, Coke, Coke Zero, Sprite Zero, L&P and diet options | 4.0 | 10 |
| Ginger Beer  | 5.0 |    |
| Red Bull   | 6.0 |    |
| Lemon, lime and bitters                                    | 4.8 | 14 |
| Gutsy kombucha   | 7.8 |    |
| Santa Vittoria sparkling mineral water 750ml               | 10  |    |

## Coffee

|  |   |
|--|---|
| Barista made coffees available from the bar from   | 4 |
| Complimentary locally roasted origin coffee and a selection of teas and herbal teas located to the left of main buffet |   |