

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/Vege

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 Vilagrads Roasted
capsicum sauce (DF)(V)
Selection of homemade relishes & chutneys (GF)(DF)(V)

Dessert

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

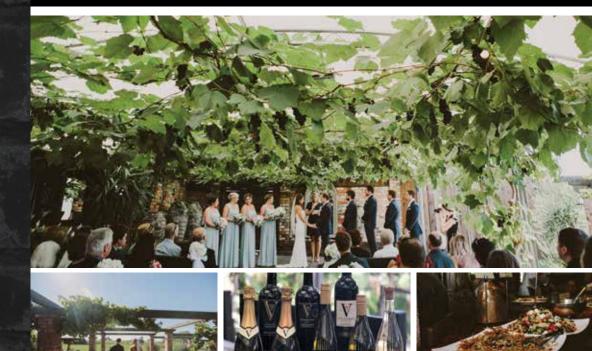
Complimentary selection of teas & locally roasted coffee from coffee bar to the left of the main buffet

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

For more info please visit www.vilagradwines.co.nz o7 825 2893 or email wines@vilagradwines.co.nz

VILAGRAD WINERY EST. 1922

the perfect place to celebrate



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



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 Vilagrad Mt Pirongia Cabernet Merlot 2015 3 Brothers Pinot Noir 2017 (Central Otago) Waikato Winemakers Cabernet Franc 2013 Mills Reef Cabernet Merlot 2017 (Hawkes Bay) Mills Reef Syrah 2018 (Hawkes Bay)	9.5 10.5 12.5	46 48 56 39 58 58
Dessert Wines Vilagrad Vintage Port 2017 Vilagrad Tawny Port (20 year old) Vilagrad Golden Sherry (10 year old)	9.0 9.5 7.5	

Beer by the Glass (420ml)	1	Cocktails		
Waikato	8.5	Red Sangria 6%		12
Shunters Yard Pointsman (Lager, local) 9.5		Hawkes Bay Brewing Co 330ml		
Good George Amber Ale (local) 10.0		Ginger Fusion 4%		10
Good George IPA (local)	11.0	Hawkes Bay Brewing Co 330ml		
Vilagrad Apple Cider (local)	10.5	Expresso Martini		16
0 11	10.5	Double shot of origin coffee, vodka, kahlua and Vilagrad tawny port served on ice		
By the Bottle		Aperol spritz		14
Heineken	8.5	Aperol, sparkling Charminer, soda, garnished with orange		
Steinlager Pure/Classic	8.5			14
Speights Stoke Dark	9.0	White rum, sugar syrup, lime juice, soda water, and mint		
Corona	9.0	Tequila Sunrise		14
Export Gold	8.0	Grenadine syrup, tequila, orange juice		
Lion Red	8.0	Whiskey Sour		14
Export 33	8.5	Whiskey, cointreau, lemon juice, sugar syrup		
Tui	9.0	Non-Alcoholic		
Light Doors		Orange, Pineapple, Apple or	4.5	12
Light Beers		Cranberry Juice		
Heineken o.o%	8.5	Grape	5.0	14
Heineken light 2.5%	8.5	Sprite, Coke, Coke Zero,	4.0	10
Amstel Light 2.5%	8.5	Sprite Zero, L&P and diet options		
Export Citrus 2% lemon/lime & ginger	8.5	Ginger Beer	5.0	
Export Citrus 0% lemon	8.5	Red Bull	6.0	
		Lemon, lime and bitters	4.8	14
Spirits		Gutsy kombucha Santa Vittoria sparkling	7.8	
Double	8.5	mineral water 750ml	10	
Single	6.5	mineral water /50mi		
Premium doubles	9/10	Coffee		
RTD Selection	9.0	D :		
Woodstock, Jack Daniels, Coruba,		Complimentary locally roasted origin coffee and		
Gordons Gin & Tonic, Long White, Smirnoff Ice /Double Black Guarana)	ins Gin & Tonic, Long White,			
		left of main buffet		