



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
07 825 2893 or email 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 103 medals and awards in the last 10 years.

Wines

Sparkling Charminer 2018 (medium)	9.5	46
Sparkling Chardonnay/Pinot Noir 2018 (Dry)	11.5	56

White Wines

Vilagrad Charminer 2018 (medium)	9.5	46
Vilagrad Pinot Gris 2014 (medium)	10.0	48
Vilagrad Pinot Gris 2018 (dry)	11.5	56
3 Brothers Sauvignon Blanc 2019 (Marlborough)	11.5	56
Waikato Winemakers Pinot Gris 2013	9.0	42
3 Brothers Chardonnay 2016 (Gisborne)	12.0	58

Red Wines

Vilagrad Rose 2019	9.5	46
Vilagrad Mt Pirongia Cabernet Merlot 2018	11.5	56
3 Brothers Pinot Noir 2019 (Central Otago)	12.5	62
Waikato Winemakers Cabernet Franc 2013	9.5	46
Mills Reef Cabernet Merlot 2017 (Hawkes Bay)		64
Mills Reef Syrah 2018 (Hawkes Bay)		64

Dessert Wines

Vilagrad Vintage Port 2017	10.0	70
Vilagrad Tawny Port (20 year old)	12.5	88
Vilagrad Golden Sherry (10 year old)	8.0	55

Beer by the Glass (420ml)

Waikato	8.5
Vilagrad Apple Cider (local) 8.5%	12.5
See bar for current range of local craft beer	

By the Bottle

Heineken	9.0
Steinlager Pure/Classic	9.0
Speights Gold/Stoke Dark	9.0
Corona	9.5
Export Gold	8.5
Lion Red	8.5
Export 33	8.5
Tui	9.0

Light Beers

Heineken 0.0%	9.0
Heineken light 2.5%	9.0
Amstel Light 2.5%	8.5
Export Citrus 2% lemon/lime & ginger	8.5
Export Citrus 0% lemon	8.5

Spirits

Double	9.0
Single	7.0
Premium doubles	10.0/12.0
RTD Selection	9.0-11.0

Jack Daniels, Woodstock, Coruba,
Gordons Gin & Tonic, Long White,
Smirnoff Ice / Double Black Guarana)

Cocktails

Red Sangria 6% Hawkes Bay Brewing Co 330ml	14
Ginger Fusion 4% Hawkes Bay Brewing Co 330ml	11
Expresso Martini Double shot of origin coffee, vodka, kahlua and Vilagrad tawny port served on ice	19
Aperol spritz Aperol, sparkling Charminer, soda, garnished with orange	17
Mojito White rum, sugar syrup, lime juice, soda water, and mint	17
Tequila Sunrise Grenadine syrup, tequila, orange juice	17

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	5.5	
Red Bull	6.0	
Lemon, lime and bitters	5.0	15
Gutsy kombucha	7.8	
Sparkling mineral water 750ml	12	

Coffee

Barista made coffees available from the bar from 5

Complimentary locally roasted origin coffee and
a selection of teas and herbal teas located to left of
main buffet for lunch buffet diners.