

## *Saturday & Sunday lunch*

Every Saturday 11-3pm lunch served at 12pm and every Sunday from 12pm lunch served at 1pm. Bookings essential.

### 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 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)

## VILAGRAD WINERY

*the perfect place to celebrate*



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

# drinks 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.

## Sparkling Wines

Sparkling Charminer 2018 (medium)	9.5	46
Sparkling Pinot Gris 2020 (Dry)	11.5	56

## White Wines

Vilagrad Charminer 2020 (medium)	9.50	46
Vilagrad Mt Pirongia Pinot Gris 2021 (medium)	10.0	48
Vilagrad Pinot Gris 2019 (dry)	11.5	56
3 Brothers Sauvignon Blanc 2020 (Marlborough)	11.5	56
3 Brothers Chardonnay 2016 (Gisborne, oaked)	12.0	58

## Red Wines

Vilagrad Rosé 2021	12.0	58
Vilagrad Mt Pirongia Cabernet Merlot 2018	11.5	56
3 Brothers Pinot Noir 2019 (Central Otago)	12.5	62
Mills Reef Cabernet Merlot 2019 (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/Old 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	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
Espresso Martini Double shot of origin coffee, vodka, kahlua and Vilagrad Sherry 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
Kombucha	7.8	
Sparkling mineral water 1L		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.