

VILAGRAD

Sunday Lunch

Weddings Conferences & Functions Xmas Parties Harvest Festival

Sunday Lunch Buffet

Mains

Spit roast pork and lamb served with apple, mint & gravy.
Fresh whole fish marinated and baked with seasonal vegetables.

Salad/ Veg

Selection of freshly baked breads.
Mixed lettuce salad with Vilagrad French dressing.
Spanish salad with chick peas, carrot, beetroot, coriander, ginger & roasted nuts and parsnip chips with dressing
Indian lentils with tomato, cumin and coriander.
Roasted potato wedges with rosemary and garlic with sour cream and chives.
Steamed garden vegetables in a roasted capsicum sauce
Homemade relishes and chutneys.

Dessert

Chef's cake of the day.
Served with Vilagrad's caramel sauce, fresh whipped cream, yoghurt and black doris plums.

Price

Selection of herbal teas and local ground coffee
\$44.50 Adult (12yrs +)
\$17 Child (5-11yrs) Under 5yrs Free

Wines

Charminer Pinot Gris Chardonnay Rosé Sauvignon
Blanc Pinot Noir Cabernet/Merlot Sparkling Charminer
Sparkling Chardonnay/Pinot Noir Tawny & Vintage Port
Priced from \$7 per glass or from \$30 per bottle

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Bookings Essential Phone 07 825 2893

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www.vilagradwines.co.nz