

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/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

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 106 medals and awards in the last 10 years.

Sparkling Wines

Sparkling Charminer 2020 (medium)	9.5	46
Sparkling Pinot Gris 2020 (Dry)	12.0	59

White Wines

Vilagrad Charminer 2020 (medium)	9.5	46
Vilagrad Mt Pirongia Pinot Gris 2021 (medium)	10.0	49
Vilagrad Pinot Gris 2019 (dry)	11.5	56
Vilagrad Pinot Gris 2021 (International Silver Medal, dry)	12.5	62
3 Brothers Sauvignon Blanc 2022 (Marlborough)	11.5	56
3 Brothers Chardonnay 2018 (Gisborne, oaked)	12.0	59

Red Wines

Vilagrad Rosé 2021	12.0	58
Vilagrad Mt Pirongia Cabernet Merlot 2018	12.0	59
3 Brothers Pinot Noir 2021 (Central Otago)	13.0	64
Mills Reef Cabernet Merlot 2019 (Hawkes Bay)		69
Mills Reef Syrah 2018 (Hawkes Bay)		69

Dessert Wines

Vilagrad Vintage Port 2017	10.0
Vilagrad Tawny Port (20 year old)	12.5
Vilagrad Golden Sherry (10 year old)	8.0
Vilagrad Blueberry Liqueur 2021	22.0

Beer by the Glass (420ml)

Waikato	9.0
Vilagrad Apple Cider (local)	8.5% 12.5
Local Craft Beer Selection	10.0-12.0

See bar for current range

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
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	9.0-12.0

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

Cocktails

Red Sangria 6%	14.9
Hawkes Bay Brewing Co 330ml	
Ginger Fusion 4%	11.9
Hawkes Bay Brewing Co 330ml	
Espresso Martini	19.9
Double shot of origin coffee, vodka, kahlua and Vilagrad Sherry served on ice	
Aperol spritz	17.9
Aperol, sparkling Charminer, soda, garnished with orange	
Mojito	17.9
White rum, sugar syrup, lime juice, soda water, and mint	
Tequila Sunrise	17.9
Grenadine syrup, tequila, orange juice	

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.