



SHARING PLATES

Estate Made Bread

The Village Press Oil & Dip
Seven Dollars Fifty Cents

Roasted Garlic, Rosemary & Parmesan Pizza Bread

Ten Dollars

Mesclun Salad

Mixed leaves & Balsamic Dressing
Six Dollars, Fifty Cents

Shoestring Fries

Sileni's Special Seasoning
Six Dollars

Mixed Cheese Plate

Served with Crackers & Accompaniments
Twenty Eight Dollars

PIZZA PLATES

Chicken & Apricot

cashew nuts, rosemary & cream cheese
Nineteen Dollars Fifty Cents

Tandoori Beef & Coriander

caramelised onions & cherry tomatoes
Nineteen Dollars Fifty Cents

Grilled Zucchini & Feta,

roasted peppers & pinenuts
Seventeen Dollars Fifty Cents

The All Mighty Meat

spiced lamb, bacon
& merquez sausage with mozzarella cheese
Twenty Dollars, Fifty Cents

KIDS PLATES

Kids Pizza with bacon, cheese & tomato & fries

Twelve Dollars

Home-made Beef Burgers with Fries

Ten Dollars

Cheerios, Tomato Sauce & Buttered Bread

Six Dollars

Kids Ice-Cream in a Cone

Three Dollars

Old Fashioned Ice-Cream Sundae

Six Dollars

LUNCH PLATES

Herb Cured Salmon Carpaccio

with rock melon, pickled ginger & mint salad
drizzled with a lime dressing
Eighteen Dollars

Recommended Match: Sileni Estates CS Riesling

Blue Cheese & Cauliflower Risotto

with tempura cauliflowerettes
Eighteen dollars Fifty Cents
Recommended Match: Sileni Estates CS Pinot Gris

Fish of the Day

Dusted in lime kelp on a citrus hummus,
topped with a petite Greek Salad & minted yoghurt
Twenty Nine Dollars Fifty Cents

Recommended Match: Sileni Estates 'Circle' Semillon

Pork Loin on the Bone

with parsnip & apple puree, roasted figs
& finished with fig vincotto
Twenty Nine Dollars Fifty Cents
Recommended Match: Sileni Estates
'The Lodge' Chardonnay

Moroccan Spiced Hawke's Bay

Natural Lamb Loin

on soft herbed polenta
with wilted spinach & romesco sauce
Thirty One Dollars Fifty Cents
Recommended Match: Sileni Estates CS Merlot

Scotch Fillet of Beef

with parmesan crusted mushroom stuffed tomato,
on roasted rosemary & garlic root vegetables
drizzled with a peppercorn sauce
Thirty One Dollars fifty Cents
Recommended Match: Sileni Estates CS Syrah

Roasted Denver Leg of Woodburn Venison

on puy lentils with a blueberry jus
Thirty One Dollars Fifty Cents
Recommended Match: Sileni Estates 'Triangle' Merlot

Open 7 days for lunch
from 11am
& private functions by prior
arrangement

Also ask us about our
'Chef's Table'
and Culinary School

