



Saint Clair Family Estate is proud to be a family owned Marlborough winery. Here at the Saint Clair Vineyard Kitchen we aim to provide you with the very best experience by providing world-class wines for you to enjoy and make every effort to provide fresh seasonal produce sourced (where possible) locally.

We are delighted to be able to offer the following local Marlborough products and producers:

Regal King Salmon, Green-Lipped Mussels, garden herbs, Two Short Dogs Olives/Olive Oil, Murphy's Garlic Noir, Cranky Goat Cheese, Kaikoura Cheese, ViaVio Cheese, Premium Game, Renaissance Beer, Banjo Brews Kombucha, fresh pure water, Ritual Coffee and of course Saint Clair Family Estate wines.

If you are interested to find out more about these local delicacies, please ask our staff for the local produce booklet which is available for your perusal.



To Start and to Share

Platter of Bread and Dip (and your selection)

Fresh bread with local Marlborough Two Short Dogs dipping olive oil and homemade dip (GF/DF option)

\$12.00

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|------------------------------|--------------|-------------------|--------------|
| - add local marinated olives | extra \$2.00 | - add mussels | extra \$8.00 |
| - add salmon | extra \$5.00 | - add extra bread | extra \$5.00 |
| - add homemade pâté | extra \$5.00 | | |

The Main Event

Prawn Summer Salad

Whole King Prawns with mango, walnut and summer greens tossed in a walnut oil vinaigrette. (GF/DF)

Suggested wine match Saint Clair Barrique Sauvignon Blanc

\$32.00

Asian Salmon Salad

Warm salmon salad with crisp greens and fresh herbs finished with a Nahm Jim style dressing (chilli, garlic, palm sugar, lime juice, fish sauce). (DF)

Suggested wine match Saint Clair Reserve Gewürztraminer

\$29.00

Chicken and Prosciutto Pasta

Sauteed chicken thigh with crispy prosciutto ham, red onion and roasted garlic, tossed with fresh pasta and finished with rocket and a lemon herb oil. (DF)

Suggested wine match – Saint Clair Pioneer Block 4 Chardonnay

\$28.00

Spiced Rump of Lamb

Spiced rubbed lamb rump on top of a saffron and almond rice pilaf, coriander and honey yogurt and homemade dukkha. (GF/DF OPTION)

Suggested wine match Saint Clair Pioneer Block 4 Pinot Noir

\$32.50

Scotch Fillet

Pure South Scotch Fillet topped with a creamy ViaVio Gorgonzola Mascarpone, green beans, garlic roasted potatoes and a green peppercorn jus. (GF/DF OPTION)

Suggested wine match Saint Clair Pioneer Block 17 Merlot

\$38.50

Fish of the Day (*Subject to availability*)

Ask our wait staff for today's fish of the day.

Suggested wine match Saint Clair Pioneer Block 11 Sauvignon Blanc

\$31.50

Inspiration from the Garden

Our chef's celebration of the locally grown vegetables currently in season.

Ask your waiter for today's inspiration.

Suggested wine match Saint Clair Reserve Pinot Gris

\$23.50

Celebration of Marlborough (made to share between two)

A celebration of Marlborough with all produce sourced locally. Homemade salmon gravlax, Marlborough mussels, Premium Game salami, home-made pâté, local olives, homemade dip, Garlic Noir and fresh local bread. (GF OPTION)

Suggested wine match Saint Clair Wairau Reserve Sauvignon Blanc

\$57.00

Dessert

Top of the South Cheese Board

Hand selected cheeses sourced from the top of the South Island of New Zealand (Kaikoura to Marlborough and Nelson), crackers and fresh bread. **(GF option)**

Suggested wine match Saint Clair Pioneer Block 22 Barn Block Pinot Noir **or** Saint Clair Pioneer Block 17 Plateau Merlot

For one

\$20.00

For two

\$40.00

Strawberry Tartlet

Locally grown fresh strawberries with a vanilla and lemon mascarpone filling.

Suggested wine match Saint Clair Origin Rosé

\$15.00

Pistachio Cheesecake 'Vineyard Kitchen style'

Pistachio cheesecake topped with a nut crust.

Suggested wine match Saint Clair Godfrey's Creek Reserve Noble Riesling

\$15.00

Affogato 'Vineyard Kitchen style'

Walnut ice cream served with a shot of Ritual coffee and Frangelico liquor.

\$15.50

