



SAINT CLAIR
VINEYARD KITCHEN

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 locally (where possible).

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

Regal King Salmon, Green Lip Mussels, Cloudy Bay Clams, garden herbs, Two Short Dogs Olives/Olive Oil, Garlic Noir, Cranky Goat Cheese, Wangapeka Cheese, Kaikoura Cheese, Premium Game, Renaissance Beer, Adam and Eve Cider, Banjo Brews Kombucha, fresh pure water, CPR Coffee and of course Saint Clair Family Estate wines.

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



To Start and to Share

Platter of Bread and Dip

Fresh bread with local Marlborough Two Short Dogs dipping olive oil and homemade dip

GF/DF option

\$12.00

- add local marinated olives

extra \$2.00

Out of the Marlborough Sounds

A shared plate of some of the finest product of the Marlborough Sounds consisting of home cured smoked salmon, paua and half shell green lipped mussels accompanied with local Lusatori olive oil and fresh bread **GF/DF option**

Suggested wine match Saint Clair Saint Clair Wairau Reserve Sauvignon

\$34.00

From the Land

A shared plate of cured meats comprised of local salami, chorizo sausage and our own smoked beef accompanied with olives, fresh breads and dips **GF/DF option**

Suggested wine match Saint Clair Pioneer Block 17 Plateau Syrah

\$28.00

The Main Event

Inspiration from the Garden – our chef's celebration of the locally grown vegetables currently in season. Ask your waiter for today's inspiration **GF/DF option**

Suggested wine match Saint Clair Godfrey's Creek Reserve Pinot Gris \$21.50

Grilled Ribeye Beef

Grilled Ribeye steak (300gm) cooked to your liking with watercress and asparagus salad, fondant potato topped with vine ripened tomato and smoked herb butter

GF/DF option

Suggested wine match Saint Clair Pioneer Block 10 Twin Hills Pinot Noir \$42.00

Chimichurri Chicken

Waitoa New Zealand free range chicken breast smothered with a zesty Chimichurri marinade over a salad of wild rice, root vegetables and baby spinach **GF/DF**

Suggested wine match Saint Clair Pioneer Block 10 Twin Hills Chardonnay \$30.00

Sticky Pork

Sticky pork belly glazed with honey on a bed of pearl barley and Asian greens **DF**

Suggested wine match Saint Clair Pioneer Block 12 Gewürztraminer \$26.50

Pan Seared Market Fish

Today's fresh fish served over apple and fennel salad with lemon saffron crushed potatoes on a champagne vinaigrette **GF/DF**

Suggested wine match Saint Clair Dawn Méthode Traditionnelle \$27.50

Oven Roasted Lamb

New Zealand lamb rump oven roasted with ancient grains served over a salad of tomatoes, cucumber and smoked goats cheese, finished with caper dressing **GF**

Suggested wine match Saint Clair Pioneer Block 23 Master Block Pinot Noir \$29.00

Celebration of Marlborough

Made to share amongst two

A celebration of Marlborough with all produce sourced locally. Homemade salmon gravlax, Marlborough mussels, Premium Game salami, homemade pâté, local olives, homemade dip, Garlic Noir and fresh local bread **GF option**

Suggested wine match Saint Clair Saint Clair Wairau Reserve Sauvignon \$55.00

Dessert

Top of the South Cheese Board

Hand selected cheese 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 Barrique Sauvignon Blanc or

Saint Clair Pioneer Block 17 Plateau Syrah

For one

\$20.00

For two

\$40.00

Gluten Free Lemon Friand

Served with warm lemon syrup, curd and blueberries **GF**

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

\$12.50

Rosemary and Honey Panna Cotta Crème

Served with pinot noir glazed rhubarb **GF**

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

\$12.00

Strawberry Mousse Cake

Soft chocolate sponge cake topped with decadent strawberry mousse and fluffy meringue

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

\$14.50

Mojito Cheese Cake

A zesty and refreshing blend of white rum, lime and mint

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

\$14.00

Trio of Sorbet

Three Saint Clair award winning wines served as a refreshing sorbet **GF/DF**

\$13.50

