



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-Lipped Mussels, garden herbs, RSA olive oil, Garlic Noir, Cranky Goat Cheese, Viavio Cheese, Premium Game, Renaissance Beer, Zeffer Cider Company, Banjo Brews Kombucha, fresh pure Marlborough 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 your staff for the local produce booklet which is available for your perusal.



To Start and to Share

Platter of Breads and Dip

Fresh bread with local Marlborough RSA olive oil and homemade dip (GF/DF option)	\$12.00
- add marinated olives	extra \$6
- add smoked salmon	extra \$8
- add homemade pâté	extra \$7.50
- add mussels	extra \$8
- add more bread	extra \$5

Grilled Prawns and Coconut

Pan seared prawns in a warm coconut and kaffir lime sauce (GF/DF)	
Suggested wine match Saint Clair Pioneer Block 5 Bull Block Grüner Veltliner	\$23.00

Spicy Pork Ribs

Oven baked pork ribs in a spicy and sticky sweet chilli and soy glaze (GF/DF)	
Suggested wine match Saint Clair Pioneer Block 12 Lone Gum Gewürztraminer	\$17.00

King Salmon

Salmon poke with edamame beans in Nahm Jim dressing, pickled red onions, crispy prawn cracker and wasabi aioli (GF/DF)	
Suggested wine match Saint Clair Origin Rosé	\$23.00

Lamb and Flatbread

Slow cooked lamb shoulder ragout with flatbread, lemon and chickpea hummus and a jalapeno and red pepper relish (DF)	
Suggested wine match Saint Clair Pioneer Block 15 Strip Block Pinot Noir	\$21.00

Curried Lentil Filo Parcel and Winter Vegetables

Baked lentil and currant filo parcel on a bed of roasted pumpkin and beets, herb oil and spiced pumpkin seeds (DF/V)	
Suggested wine match Saint Clair Godfrey's Creek Reserve Pinot Gris	\$17.00

Pumpkin Gnocchi and Toasted Walnuts

Pumpkin gnocchi on a pumpkin puree, toasted walnuts and "birdseed" cracker (V)	
Suggested wine match Saint Clair Pioneer Block 10 Twin Hills Chardonnay	\$21.00

Wedges

Crispy roasted duck fat potato wedges with aioli (GF/DF)	\$12.00
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Mains

Venison Cheek

Tender braised venison cheek on smoked onion puree, parsnip, braised red cabbage and juniper jus (GF/DF)

Suggested wine match Saint Clair Pioneer Block 17 Cabernet Merlot \$34.50

Free Range Confit Chicken Leg

Confit chicken leg on a mushroom risotto, roasted shallots, wilted greens (GF)

Suggested wine match Saint Clair Omaka Reserve Chardonnay \$28.00

Fish of the Day

Ask your waiter for today's special

Suggested wine match Saint Clair Origin Sauvignon Blanc \$32.50

Inspiration from the Garden

Our chef's celebration of the locally grown vegetables currently in season (V)

Ask your waiter for today's inspiration.

Suggested wine match Saint Clair Godfrey's Creek Pinot Gris \$25.50

Celebration of Marlborough Platter (made to share between two)

A celebration of Marlborough with all produce sourced locally. Home smoked Salmon, Marlborough Mussels, Premium Game Salami, homemade chicken liver pâté, pickled olives, homemade dip, Garlic Noir and bread (GF option)

Suggested wine match Saint Clair Pioneer Block 15 Strip Block Pinot Noir \$57.00

Desserts

Lemon Friand

with citrus compote, passionfruit sauce and vanilla bean ice cream (GF) \$14.00
Suggested wine match Saint Clair Noble Sauvignon Blanc

Chocolate Custard Tart (GF)

with caramel sauce, chocolate soil and raspberry sorbet \$15.00
Suggested wine match Saint Clair Noble Sauvignon Blanc

Apple and Almond Cake

with vanilla mascarpone \$15.00
Suggested wine match Saint Clair Noble Sauvignon Blanc

Affogato “Vineyard Kitchen style”

Walnut ice cream served with a shot of Ritual coffee and Frangelico liquor \$15.50

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 Pioneer Block 17 Merlot

For one \$20.00
For two \$40.00

