

MILLS REEF

— WINERY | RESTAURANT —

DINNER A LA CARTE MENU

ENTREE

Chicken, orange, brandy pate, fruit paste, crostini DF \$15.50

Lightly smoked salmon, salad of rocket, avocado, orange, pumpkin seeds, balsamic dressing GF+DF \$16.50

Buffalo mozzarella, sugar snaps, vine tomato, fresh basil, vincotta dressing GF+V \$15.00

VEGAN OPTIONS AVAILABLE

MAIN

Lamb loin, dukkah, pea puree, fresh salad of sugar snaps, green beans, pea sprouts, baby beets, pomegranate molasses GF+DF \$32

Beef sirloin medallions, potato & kumara mash, watercress, blue cheese sauce GF \$32

Market fish, prawns, Chardonnay beurre blanc, crispy shallot, endive salad GF \$32

Roasted duck legs, kumara, ginger, orange puree, porcini mushroom risotto GF \$31

Summer salad, strawberries, pears, walnuts, rocket, buffalo mozzarella, raspberry vinaigrette GF+V \$22

ADD free-range chicken thigh +\$8 ADD pan fried market fish +\$8

VEGAN OPTIONS AVAILABLE

SIDES

Artisan bread with whipped butter V \$5.5

Hot chips with aioli GF+V \$8.5

Green salad GF+V+VEGAN \$8

Steamed green vegetables, toasted almonds GF+V \$8.5

DESSERT

Dark chocolate & strawberry dome, fresh strawberry & mint GF \$15.5

Orange & cardamom creme brûlée, almond & pistachio biscotti \$14.5

White chocolate & almond tart, coconut & white chocolate mousse, mango \$14.5

Chocolate salted caramel ice cream sandwich \$14.5

Chocolate & almond flourless cake, mascarpone GF \$15.5

Affogato, coffee shot, vanilla ice cream, shot of liqueur (BAILEYS | JAMESON'S | KAHLUA | FRANGELICO) \$14.5

GLUTEN FREE & DAIRY FREE OPTIONS AVAILABLE

GF = Gluten Free DF = Dairy Free V = Vegetarian VEG = Vegan Not all ingredients shown, please ask wait staff if you have any allergies

MILLS REEF WINERY & RESTAURANT

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