

MILLS REEF

— WINERY | RESTAURANT —

LUNCH A LA CARTE MENU

PLATTERS

ENOUGH FOR ONE \$32 | DESIGNED FOR TWO \$59

Seafood Platter *Prawns | Marinated mussel | Oysters | Smoked salmon | Marinated raw fish
Seared tuna | Selection of dip | Crackers | Bread*

Artisan Platter *Chicken, bacon hock & pistachio terrine | Chicken & orange pate
Confit of duck leg | Fig chutney | Crackers | Bread*

Charcuterie Platter *Coppa | Salami | Prosciutto | Pepperoni | Chilli tomato jam
Onion marmalade | Sour dough bread*

Cheese Platter *Kawau blue | Maasdam gouda | French Classic camembert | Quince paste
Fig salami | Grapes | Manuka honey | Crackers*

GLUTEN FREE 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

Smoked salmon poke bowl, carrot, cucumber, beetroot, snow pea, roasted olive cauliflower,
edamame beans, crispy shallots dressing, chilli oil, sprouts, wild rice & quinoa *GF+DF* \$30

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

ALL DAY BRUNCH

Manuka honey cured bacon & eggs, grilled tomatoes, toasted ciabatta *GF option available* \$17

French toasted brioche, banana & bacon, mascarpone, pineapple salsa \$18

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

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

143 Moffat Road, Bethlehem, Tauranga | Ph 07 576 8800 | info@millsreef.co.nz | www.millsreef.co.nz

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LUNCH A LA CARTE MENU

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

COFFEES

Short Black | Long Black | Americano \$4

Flat White | Cappuccino | Macchiato \$4.5

Hot Chocolate | Mochaccino | Latte (glass) | Chai Latte (glass) \$5

Vanilla shot | Caramel shot | Hazelnut shot + \$1

Soy milk | Almond milk + \$1

T LEAF TEA

Black tea

English | Earl Grey \$5

Flavoured green tea

Fabulous Feijoa | Tokyo Lime | Sencha \$5

Fruit tisanes (caffeine free) tea

Liquorice star | Kawakawa fire | Peppermint | Ginger root | Lemongrass & ginger | Berrylicious \$5

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