vinotech

A seasonal menu of European Influence.

Either join us for a la carte or come with us on to a journey and
enjoy a tasting menu where Food and Wine are perfectly matched.

Entrees

Cured Fish | Beetroot | Avocado | Wasabi	25.50
Buckwheat | Asparagus | Curd | Nage	25.50
Confit Pork | Apple | Walnut | Flaxseed	25.50
Fried Chicken | Tamarind | Vermicelli	25.50

Mains

Angus Picanha | Aubergine | Fennel | Fregola	46.50
Blue Moki | Hock | White Bean | Kale	44.50
Cannelloni | Ricotta | Silverbeet	41.50

To share for two

Chateaubriand *Chateaubriand – name given the muscle that attaches a beef tenderloin to the carcass*	125

Sides

Cos | Parmesan | Confit Garlic	15
Agria Rösti | Sour Cream | Onion	15

6 course Menu	120
6 course Menu with Wine Match	205
7 course Menu	140
7 course Menu with Wine Match	250

Please inform us if you have any dietary requirements or allergies

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Dessert

Bitter Chocolate | Pear | Honey 19

Cranachan Parfait 19
Cranachan – Scottish Dessert of Oats & Raspberry

Cheese

Served with house sourdough

1 Cheese à 60g 20
2 Cheese à 30g each 25
3 Cheese à 30g each 35
4 Cheese à 30g each 45
5 Cheese à 30g each 55

Over the Moon Dairy
Producing cheese since 2007 in the South Waikato.

Black Sheep
The smoked paprika on the rind gives it a smoky flavour, and the cheese is fruity and nutty with a creamy texture and ivory white interior.

Whitestone Cheese
Handmade Artisan Cheese made in Oamaru new Zealand

Lindis Pass Camembert
Historic Camembert style. Smooth voluptuous texture. Intense rich earthy flavours.

Windsor Blue
A creamy blue with a soft buttery texture and a silky smooth mouth feel. It has a unique blue culture that dissects the rich curd and combines to produce a delicate flavour that intensifies with ageing

Thorvald
Their factory is nestled in the charming Neudorf Valley, among green rolling hills with the magnificent backdrop of the Mt Arthur range. It is there that they craft the delicious sheep milk yoghurt and cheeses.

Curado
Slightly sweet and nutty, this Manchego style cheese has great well-developed flavour – not strong, just a little piquant.

Little River Estate
Little River Estate brand calls Tasman home and its' products are made in a dedicated factory on Neudorf Rd, Upper Moutere, the same facility that produces the multi-award-winning range of Thorvald Sheep Milk cheese and yoghurts.

Brie
It is creamy and delicious with just a hint of mushroom and garlic

Wildfire
A light washed rind cow's milk cheese in the French Reblochon style (an alpine cow's milk cheese).

Swiss
Made from 100% A2 milk this cheese is sweet and nutty.

Valhal
Part of Thorvald and Little River Estate, which are producing a range of Goat Cheese.

Odin
Washed rind, lovely meaty aroma, savoury flavours

Freya
Light & fluffy white rind, soft earthy flavours

Epic Foods
At Epic Cheese, they proudly craft **delicious plant-based cheeses** that celebrate bold flavour without the dairy.

Cheddar
Smooth, creamy, With a subtly sweet, rich flavour and just a hint of sharpness

Gouda Cumin
Rich, smooth, and full of warm, earthy flavour, a slightly spicy, nutty depth

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