

# OAK & VINE

WELLINGTON

## A-LA-CARTE LUNCH

12.00 - 2.00 PM

### SMALL PLATES

<b>BAKER'S BREAD*</b> (NF, DF, V, CVG) Warm 'Brezel Mania' Bread of the Day, Olive Oil, Balsamic, 'Marlborough' Flaky Salt	\$ 12
<b>CURED MARKET FISH</b> (DF) Pickled Grape, Cucumber, Rice Cracker, Almond Velouté, Freeze-Dried Raspberry	\$ 22
<b>WARM OLIVE MEDLEY</b> (DF, NF, GF, V, VG)	\$ 12
<b>SALT-BAKED SEASONAL BEET</b> (DF, NF, V, VG) Seasonal Tomatoes, 'Raglan's' Vanilla Coconut Yogurt, 5-Seed Brittle, Dried Olives, Soft Herbs	\$ 16
<b>FIRE-ROASTED BONE MARROW</b> (CDF, NF, CGF) Onion & Pepper Relish, 'Brezel Mania' Sourdough	\$ 20

### SIDES\*

Wedge Salad   Pickled Shallots   Bloomed Raisins   Buttermilk Ranch (NF, GF, CDF)	\$ 12
Shoestring Fries   'Balle Farms' (V, VG, CDF, GF, NF)	\$ 12
Kumara Fries   'Balle Farms' (V, VG, CDF, GF, NF)	\$ 12
Battered Onion Rings   Aioli, Tomato Sauce (V, VG, CDF, NF)	\$ 12

### BURGER & SALAD

<b>GRASS-FED WAGYU 'FIRST LIGHT'</b> (NF, CGF) Wagyu Pattie 200g, Slice Cheese, Pickles, Tomato, Baby Cos, Homemade Burger Sauce, Shoestring Fries, 'Brezel Mania' Sesame Milk Bun Add Free Range Fried Egg +\$4	\$ 32
<b>'O&amp;V' CAESAR*</b> (NF, CGF, CV) Baby Cos, Parmesan, Toasted Baguette, Creamy Dressing Add Chicken +\$5 Add Free Range Poached Egg +\$4	\$ 20

### FROM THE GRILL

(All grill items served with burnt onion purée, 'Balle Farms' shoestring fries, and a sauce/jus of your choice)

<b>SCOTCH FILLET</b> 'Pure South'   300g	\$ 48
<b>EYE FILLET</b> 'Silver Fern Farms' Grass-Fed   200g	\$ 50
<b>FREE-RANGE CHICKEN MARYLAND</b> 350g-400g	\$ 42
<b>SAUCES &amp; JUS</b> Green Peppercorn Jus   Red Wine Jus   Beef Fat Chimichurri   Béarnaise	

### LARGE PLATES

#### QUICK LUNCH\*

<b>GOURMET PIE OF THE DAY &amp; SHOESTRING FRIES</b> 'BALLE FARMS' (NF, CDF) Herb Salad, Tomato Sauce	\$ 20
<b>FISH &amp; CHIPS</b> (GF, NF) Shoestring fries, Lemon Wedge   Aioli   Tomato Sauce	\$ 22
<b>BLT SANDWICH</b> (NF, CGF) Bacon, Lettuce, Tomato, Shoestring Fries, Tomato Sauce & Aioli	\$ 16
<b>'COOK STRAIT' FRESH CATCH</b> (NF, GF) Black Tiger Prawn, Charred Peas, Kumara Mash, Seasonal Vegetables, Herb Sauce	\$ 43
<b>'ALPINE' VENISON DENVER LEG (200G)</b> (NF, CGF) Peppered Venison, Celeriac Cream, Silverbeet, Shiitake Mushrooms, Crispy Onion	\$ 42
<b>FARMER'S MUSHROOM RISOTTO</b> (CNF, CVG, V, GF) Confit Cherry Tomato, Parmesan, Almonds Add Grilled Tiger Prawns +\$7	\$ 32

### CHEESE

<b>OVEN-BAKED KAHIKATEA CAMEMBERT 'KĀPITI' (125G)</b> (V, NF, CGF) 'Anathoth' Blackberry Jam, Pretzels, Seasonal Fruit   Crackers, Pickles, 'Brezel Mania' Sourdough	\$ 32
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### DESSERTS

<b>MANDARIN &amp; VANILLA BEAN CRÈME BRÛLÉE</b> (V, CNF, CGF) 'Kāpiti' Black Doris, Brown Sugar Crunch, Hazelnuts	\$ 16
<b>RUM &amp; GINGER PANNA COTTA</b> (CNF, CGF) Cider Pear, Cinder Toffee, Vanilla Sauce, Seasonal Berries, Ginger Cookie	\$ 16
<b>WARM APPLE TART*</b> (CNF, V) 'Kāpiti' Honey & Fig Ice Cream, Macadamia, Tuile	\$ 16
<b>'KĀPITI' ICE CREAM TRIO*</b> (CNF, V, GF) Salted Caramel, Hazelnuts, Freeze Dried Raspberry	\$ 15

\*ITEMS ARE AVAILABLE FROM 10AM - 5PM

#### DIETARY KEY

V-vegetarian | CV-can be vegetarian | NF-nut free | CNF-can be nut free | VG-vegan | CVG-can be vegan | DF-dairy free | CDF-can be dairy free