

welcome to the
RED SHED RESTAURANT & CELLAR DOOR
at CLEARVIEW ESTATE since 1989

“producer of iconic wines with pedigree, estate grown & handcrafted by people with passion since 1989 ~ Nestled amongst grapevines and olive trees on the Kidnappers Coast, Clearview’s iconic Red Shed Restaurant, sheltered courtyard and chapel-like olive grove provide the perfect winery lunch location. Enjoy contemporary Mediterranean fare matched with our acclaimed estate grown wines”

- this is our menu for brunch 10^{am} to 1^{pm}
- lunch, sides, dessert, children & platters 12 to 3^{pm}
 - some all-day options 10^{am} to 4.30^{pm}
- you will find the wine & beverage lists at the back

- one single payment per table is required -

Our People

Proprietors:

Tim Turvey & Helma van den Berg

Head Chef – Peter Hallgarth

Front of house Managers:

Ketan Barhate & Kevin Alexander

OUR DAILY SPECIALS

SOUP OF THE DAY **14**

leek, potato & chorizo **soup**

PASTA OF THE DAY **30**

rocket pesto, olive, caper & sundried tomatoes **tagliatelle**

MARKET FRESH FISH OF THE DAY **32**

pan-fried **gurnard** on fennel, cavolo nero & tomato farro with salsa verde

BREADS

housemade **ciabatta** roll **12**

onion, olive & rosemary **focaccia** **12**

(served with butter & chef's choice of 2 dips)

TO START - SMALLER PLATES

prawns on slaw - with fresh coconut & sweet peanut vinaigrette GF **18**

- match with Coastal Sauvignon Blanc 2017

Fraser island spanner **crab sliders** with tarragon, caper aioli & micro salad **18**

- match with Coastal Chardonnay 2016

cider braised free-range **pork cheeks** with fried dumplings **18**

- match with Reserve Syrah 2016

seared **scallops** – fried *black ball* black pudding **18**
with crisp apple salad

- match with Beachhead Chardonnay 2016

grilled *Origin Earth* **halloumi** – on pickled vegetables, **17**

fresh garden leafy greens salad, beetroot relish

- match with Coastal Pinot Gris 2017

*our chefs are happy to adjust a specific dish on request where possible – ask your waitperson
we endeavour to source & identify ethically responsible products for our menu, wherever possible*

SIDE DISHES

rocket, pear & parmesan salad	8
house fries with aioli	8
duck fat potatoes	8

MAIN PLATES

confit duck leg , roasted swede, celeriac & thyme, butter sautéed savoy cabbage with port wine jus <i>- match with Cape Kidnappers Merlot 2016</i>	GF	34
miso rubbed <i>Angus</i> beef fillet , fresh horseradish & agria puree, sesame grilled bok choy, forest mushroom jus <i>- match with Enigma 2015</i>	GF	34
twice baked goat's cheese & chive soufflé <i>- match with Beachhead Chardonnay 2016</i>	V	30
spring salad of Clearview avocado, roast ricotta, black barley, charred beetroot, crisp shallots, pomegranate dressing <i>- match with 'Black Reef' Blush 2017</i>	V	24

gluten free – GF

dairy free – DF

vegetarian – V

DESSERT

white chocolate mousse – vanilla sablé, rhubarb two ways
& chocolate soil ~ *match Sea Red* **14**

local *Granny Smith* **apple tart** with crème anglaise, drunken raisins,
whiskey butterscotch sauce **14**
~ *match with Late Harvest Chardonnay*

Chai spiced crème **brûlée** with orange & walnut biscotti **14**
~ *match with Late Harvest Chardonnay*

black forest **affogato** - traditional Italian dessert **14**
hot espresso over ice cream, berry coulis, with Frangelico liqueur GF
~ *match with Sea Red*

white forest – vanilla ice cream, passionfruit & white chocolate sauce,
limoncello liquor, toasted almonds GF **14**
~ *match with Late Harvest Chardonnay*

THE CHEESEBOARD **27**

quince paste, glazed figs, seasonal fruits, *falwasser* crackers
served with chef's selection of 3 cheeses

BRUNCH DISHES – 10^{AM} TO 1^{PM}

beachside breakfast **19**
bacon, poached eggs, pork & fennel breakfast sausages, button mushrooms,
grilled tomato on toasted ciabatta *or* five grain

house-made **potato rosti** - free range poached eggs & hollandaise **17**
with bacon *or* smoked salmon & wilted spinach

smashed eggs on wholegrain with house smoked salmon **17**
or blackball black pudding & wilted kale

french toast – berry compote & crème Chantilly *or* bacon & maple syrup **16**

creamy thyme **button mushrooms** on toasted ciabatta *or* five grain **15**

house-made **toasted muesli** with berry compote, **12**
Origin Earth milk & yoghurt

extras:

2 eggs – mushroom - tomato each **3**

bacon – sausage – salmon each **5**

*our eggs are free range & all breads are baked by our chefs
gluten-free bread available*

ALL DAY MENU - 10AM TO 4.30 PM

housemade ciabatta roll	12
onion, olive & rosemary focaccia (served with butter & chef's choice of 2 dips)	12
freshly made soup of the day	14

THE PLATTER **45**

seared saku tuna, Clearview roasted olives, prosciutto, salami,
marinated in shell NZ green lipped mussels,
basil-marinated *Italian* mozzarella salad,
seasonal dips & fruit chutney, house ciabatta

THE MAIN CHOICE - FOR CHILDREN (under 16)

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| ★ children's platter;
ham & salad wrap, raisins, fresh fruit & chocolate | 12.5 |
| ★ bean & beef nachos with sour cream & cheddar cheese | 12 |
| ★ bean & tomato nachos with sour cream & cheddar cheese V | 10 |
| ★ tomato & cheese thin crust pizza bread with green salad V | 10 |
| ★ classic macaroni cheese with bacon | 10 |

SIDE

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| ★ house potato agria fries with aioli & tomato sauce C, D | 8 |
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SWEET TREATS **8**

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| ★ ice cream sundae with sprinkles & wafers; choice of
- Vanilla - Hokey Pokey - Chocolate | |
| ★ fresh seasonal fruit platter with choice of ice cream | |
| ★ chocolate brownie with vanilla ice cream & chocolate sauce | |
| ★ 'NICE' BLOCKS – natural organic NZ made ice blocks
Raspberry – Vanilla bean – Chocolate | 4 |

COLD BEVERAGES

by the GLASS

simply squeezed fresh juices **5.5**
orange, apple or feijoa

coke or diet coke **5.5**
lemonade
Mac's ginger beer
lemon, lime & bitters

by the BOTTLE

AOTEA *Waiheke island* native tonics **5**
Kawakawa Kumarahou
Tea Tree Horopito

LOCAL BEER

Hawke's Bay Independent Brewery
Pilsner on-tap **7**

Brave's Brewery
NZ Pale ale on-tap **7**

Steinlager Classic - bottle **8**

Heineken - bottle **8**

SPARKLING WATER

Hawke's Bay Sparkling **7**
(*Local Sparkling mineral water*)

COCKTAIL

the **Clearview Estate** **12**
cocktail of Sea Red & bubbly

HOT BEVERAGES

coffee	teas	4
long black	earl grey	
espresso	English breakfast	
flat white	pure green tea	
cappuccino	pure chamomile	
latte glass	peppermint tea	
chai latte		
latte bowl		
mochaccino		
hot chocolate		