



Unison vineyard was established in 1992 with a passion for quality not quantity. Our food wherever possible is locally sourced from premium providers. Our food & wines are made onsite, so our food is cooked to order.

The Menu is designed to complement our small production of handcrafted wines. Our passion for quality means we handwork the vineyard with low cropping levels for added concentration of flavour. Our red vines are amongst the oldest on the Gimblett Gravels, the grapes are handpicked, basket pressed and traditionally barrel aged in the Cellar below the Café.

*Our kitchen produces food with the same attention to detail and care. We source local Hawkes Bay products whenever we can. We make some wine suggestions on the menu or enjoy your favourite one with our handcrafted food, enjoy, relax and **unwined**.*

Unison vineyard is a family owned winery, so we enjoy catering for children and have play facilities, a separate menu is available.

Our Unwined casual Fri Nights from 4-7.30 pm offers a separate wine bar snacks as well as Café menu, see the website for dates. Unwined Café also caters for functions, meetings, groups and Weddings. We are happy to work with you to create a menu.

Head Chef: Paul Andersen

unwined@unisonvineyard.co.nz Tel 06 879 7913

www.unisonvineyard.co.nz

Menu

Brunch

Eggs Benedict Bacon or Smoked Salmon **\$19.50**

Poached free range eggs on breads with bacon or salmon,
spinach & hollandaise sauce

🍷 *Celebrut, Rosé*

Mushrooms on Toast (V) **\$18.00**

Creamed mushrooms on toasted breads;
or with a free range egg & bacon

add \$6.00

🍷 *Reserve Merlot*

Gimblett Breakfast **\$22.00**

Free range eggs, bacon, mushrooms & warm vine ripe tomato
with toasted bread.

🍷 *All Rosés, Rocky Red*

Eggs on Toast

Two free range eggs cooked as you like them on toast **\$11.00**
top with Bacon **add \$6.00**

Asparagus (*in season*)

Asparagus with streaky bacon & hollandaise **\$19.50**
topped with a poached egg

Entrees | Small Plates

Crispy Calamari (GF) \$15.00

Crispy coated calamari with aioli

🍷 *Sauvignon Blanc, Pinot Gris*

Bruschetta of the Day (V) \$15.00

Seasonal topping of the Chef's choice

🍷 *Our recommendation will depend on the flavour of the day*

Beef Skewers – Asian Style \$15.00

In our marinade of ginger, soya sauce, garlic & lime

🍷 *The Rosé collection, Reserve Merlot, Classic Blend or Selection*

Breads dip & Olive Oil

Breads, with a homemade dip of the day & Olive Oil \$15.00

🍷 *Our recommendation will depend on the dip of the day*

Eats | Mains

Our chalk board often has an additional dish of the day

Fish N Chips (DF) \$22.50

Ale battered fish, chips & salad served with tartare sauce

🍷 *Rosé, Sauvignon Blanc, Pinot Gris, Riesling*

Sirloin Steak (GF & DF) \$25.00

Pan seared sirloin topped with our red wine jus & accompanied with salad & fries

🍷 *Selection, Classic Blend*

Lemon and Pea Risotto (GF) (V) **\$19.50**

Lemon & Pea risotto, finished with parmesan

Top it off with Smoked Chicken (not V) **add \$6.00**

or Smoked Salmon (not V)

 *Reserve Chardonnay, Rosé, Pinot Gris*

Lamb Rump open Sandwich **\$25.00**

Pan seared lamb rump on an open brioche sandwich
with salad & caramelised onion

 *Reserve Merlot, Syrah*

Portobello Mushroom Stack (V) **\$19.50**

Portobello Mushroom stack on a bed of spinach with oven
roasted tomato & finished with a Basil pesto

 *The Rosé collection, Reserve Merlot, Reserve Chardonnay*

Salads

Crispy Duck Salad **\$28.00**

Crispy Duck Breast on a mixed salad with pine nuts &
drizzled with fig & balsamic reduction

 *Reserve Chardonnay ,Rosé, Rocky Red ,Reserve Merlot*

Crispy Calamari Salad (GF) **\$21.00**

Crispy coated calamari on a Greek style mixed salad finished
with feta and a side of aioli

 *Sauvignon Blanc, Pinot Gris, Rose*

Sides (V&GF)

Fries with aioli **\$7.50**

Mixed Salad **\$7.50**

Garden leaves, tomatoes, cucumber & citrus dressing

Breads (*Not GF*) **\$6.00**

Chef's breads

Marinated Olives – Kalamata **\$7.50**

Platters to share (DF, V & GF on Request)*

designed for 2 to share or more if an entree

Vintners Platter **\$36.00**

A mixed platter of Chefs creations, meats, Antipasto served with breads

Gimblett Grand Platter **\$58.00**

A special selection of Chefs Cheeses, meats Antipasto & homemade treats served with breads & crackers

Cheeseboard **\$38.00**

A selection of premium NZ & local artisan cheeses typically a Brie, Aged & Smoked Cheddar, Kikorangi Blue and Hohepa Cumin seed; served with crackers, fruit & nuts & Chutney or Quince paste

**Gluten free breads and crackers available on request
please add \$4.00*

Desserts

for additional sweet treats see our cabinet

Crème Brule **\$11.50**

A berry brule accompanied with shortbread

 *Riesling*

Affogato (+18 if with a liqueur) **\$11.50**

Kapati Vanilla bean ice cream Amaretti biscuit &
a shot of coffee

with Amaretto almond liqueur **\$16.00**

or Baileys **\$16.00**

Cheese plate

An individual plate of 1 or 2 cheeses from **1 Cheese \$14.00**

the Cheese board selection below **2 Cheeses \$17.50**

Cheese board *(to share see platters)* **\$38.00**

A selection of premium NZ & local artisan cheeses typically a
Brie, Aged & Smoked Cheddar, Kikorangi Blue and Hohepa
Cumin seed; served with crackers, fruit & nuts & Chutney or
Quince paste

 *Selection, Classic Blend, Syrah, Pinot Gris, Riesling or a Fortified
Riversong Red*

*If you have a food allergy or intolerance please inform our staff
they will work with the kitchen to try to accommodate you.*

Drinks

Wines

 **Glass/ Carafe/Bottle**
150ml/500ml/750ml

Sparkling**(sorry this wine is not normally available on tasting trays)*

Celebrut® Rosé **\$9.00/NA/\$33.00**

White

Sauvignon Blanc **\$9.00/\$25.00/\$34.00**

Rocky Riesling

Pinot Gris

Reserve Chardonnay **\$10.00/\$30.00/\$42.00**

Rosé

Blush (dry) **\$9.00/\$25.00/\$34.00**

Rocky Rosé

Rosé (dry)

Red

Rocky Red (Merlot /Cab Sav) **\$9.00/\$ 25.00/\$34.00**

Reserve Merlot **\$10.00/ \$30.00/\$42.00**

Classic Blend (Merlot/Cabernet Sauvignon/Syrah) **\$11.00/\$35.00/\$47.00**

Syrah **\$14.00/\$42.00/\$64.00**

Selection (Cabernet/merlot) **\$15.00/\$45.00/\$69.00**

Wine Tasting Trays

A Trio of Wines

Try 3, 40ml samplers of your favourite wines from the glass pour range includes a \$2 discount in the Cellar Door **\$13.00**

Cellar Selection

Try 5, 40 ml samples from the Glass pour range includes a \$5 discount in the Cellar Door **\$17.00**

Library Wines 🍷

For something special why not try an older vintage. Many Unison wines benefit from cellaring. Our current Library wines available by the bottle are:-

Library*(sorry these wines not available on tasting trays)

Gimblett Gravels Chardonnay 2010	\$47.00
Reserve Merlot 2010	\$45.00
Syrah 10	\$67.00
Selection 2007	\$80.00
Selection 2009	\$75.00

Fortified Wine

Riversong Red is sold as a taster 30ml or half bottle 375ml—when available

Ginger Beer Tasting Tray (No Alcohol)

A taste of 4 as a blind tasting, spot the brands & the one you like. This price includes a bottle of your favourite

\$8.50

Beer & Cider

Epic Pale Ale	\$9.50
Tuatara Pilsner	\$9.00
Peroni	\$9.00
Steinlarger Classic	\$8.00
Zeelandt Helles (500ml)	\$13.00
Zeelandt Hefeweizen (500ml)	\$13.00
Hawkes Bay Independent Summer Ale	\$9.00
Hawkes Bay Independent Kingston Cider	\$9.50

Lower Alcohol

Amstel Light 2.5 %	\$7.00
Export Citrus 2%	\$7.00

Bottled Water

San Pellegrino 750ml	\$6.50
NZ still or sparkling 500ml	\$3.50

Ginger Beers (No Alcohol) **\$4.50**

Macs
Bundaberg
Frank
Hawkes Bay Independent

Kid's Drinks

Despicable Me	\$3.50
Barbie	\$3.50
Thomas	\$3.50

Soft Drinks **\$4.50**

Lemon & Lime bitters
Coke
Lemonade
Fresh orange juice (glass)
Tomato juice (glass)
<i>Allganics</i> Apple, Orange & Mango
<i>Allganics</i> Apple
<i>Wild Bunch</i> Apple & Peach
<i>Wild Bunch</i> Lemon & Lime, Apple
<i>Wild Bunch</i> Apple & Feijoa
<i>Wild Bunch</i> Apple & Gold Kiwi

Ice Cream Milkshakes

\$6.50

Banana

Chocolate

Strawberry

Smoothie

Berry Smoothie made with real fruit mixed berry & ice cream

\$7.70

Iced Drinks

\$7.00

Iced Chocolate

Iced Coffee

Hot Drinks

Coffees (Hawthorne)

Short Black

\$4.00

Long Black

\$4.00

Americano

\$4.00

Flat White

\$4.50

Latte

\$4.50

Chai Latte

\$4.50

Cappuccino

\$4.50

Mochaccino

\$4.50

Teas (Tea Total)

English Breakfast

\$4.00

Earl Grey

\$4.00

Peppermint

\$4.00

Green tea

\$4.00

Other

Hot Chocolate

\$4.50

Kids Fluffy

\$2.50