



ROCK FERRY

AUTUMN MENU

Our ethos from winemaking, follows right through into the kitchen. Working with nature and the seasons, in an organic and spray free environment, supporting and promoting smaller producers and letting the product speak for itself. Our menu is focused to maximise the wonderful produce that New Zealand has to offer. We cook with freshness and quality at the heart of everything we endeavour.

Sweet & Savoury spiced nut selection	10
House marinated olives – orange, rosemary, Marlborough garlic	10
A selection of warm artisan breads with flavoured butter	12
A selection of cheeses with bread and home-mead chutney	25
<i>Recommended wine match Rock Ferry Botrytised Riesling</i>	
Grass-fed aged ribeye open steak sandwich, roasted mushrooms, tomato, feta, cashew & watercress pesto, served with home-cut potato chips & wholegrain mustard aioli	35
<i>Recommended wine match Trig Hill Vineyard Tempranillo</i>	
Poached & roasted free range chicken boudin, warm salad of roasted cauliflower, parsnip, chickpeas and autumn leaves, walnut and herb gremolata	30
<i>Recommended wine match Orchard Vineyard Pinot Blanc</i>	
Roast Aoraki salmon fillet, toasted pearl barley, grilled broccoli and celeriac, rosemary and anchovy vinaigrette & crispy shallots	30
<i>Recommended wine match The Corners Vineyard Sauvignon Blanc</i>	
Seaweed butter glazed monkfish, ragu of Marlborough green shell mussels & leek, with creamed kumara and miso	30
<i>Recommended wine match Trig Hill Vineyard Riesling</i>	
Slow roasted crown squash, creamed Little River Fetta, rocket salad, crispy chickpeas, celery, walnut & watercress	28
<i>Recommended wine match Trig Hill Vineyard Pinot Gris</i>	

Please speak to your server about any allergies or dietary requirements