



MELTON ESTATE WINERY RESTAURANT

Welcome to Melton Estate. We pride ourselves on using fresh, quality produce sourced from local suppliers, including of course the beautiful boutique wine made from the vines surrounding the winery.

We are happy to accommodate any dietary requirements as all dishes are prepared on-site by our own culinary team. Please let our staff know of your dietary requirements.

All our wines are available to “take home” at Cellar Door prices. A great gift idea for family and friends. Full cases are at special prices. Gift vouchers are also available.

We would appreciate one account per table please.

I would welcome any feedback so that we can continually improve our offering to you our valued guest. Thanks for your visit to Melton Estate...

Tracy Caunter
Owner and Restaurant Manager

BEVERAGE LIST

Beers

Speights Gold	9
Corona	9.5
Heineken	9.5
Speights Old Dark	9.5
Zero Alcohol Beer	9.5
State of Play Zero 0% Beer	10
Craft Beer on tap	12

Spirits (doubles served) 10
(Gin, Vodka, Bourbon, Rum, Whisky)

Craft Cider 10

Soft Drinks

Orange Juice / Apple Juice	5
Lemonade, Coke, Coke Zero	5
Soda and Lime	4
Raspberry with Lemonade/Coke	5.5
Bundaberg Ginger Beer	5.5
Lemon, Lime and Bitters	5.5

MELTON ESTATE WINE LIST

<i>Our Beautiful Boutique Wines</i>	<i>Glass</i>	<i>Bottle</i>
Summer Love® Sparkling <i>Ripe Riesling provides crisp fruit flavours and a touch of Pinot Noir adds the distinctive pink colour. Summer Love has an exciting spritz.</i>	12	46
		(375ml) 24
Sauvignon Blanc <i>Aromas of tropical passionfruit and pineapple on the nose. Herbaceous characters of nettle and fresh cut grass. Fresh juicy acidity on the palate.</i>	12	46
Pinot Gris <i>Tastes of pear drops, nectarine and citrus with hint of honey on the nose. The palate has white peach, ginger and fine citrus with a lively texture.</i>	11	45
Pinot Rosé <i>Aromatics of strawberries on the nose. A fresh palate and fruit-driven intensity. The ideal summer sipping wine.</i>	12	46
Riesling <i>A dry aromatic style which displays hints of lime and honey. A crisp clean wine with length and elegance. Classic Canterbury Riesling.</i>	11	45
Chardonnay <i>Lightly oaked in barrel to allow the fruit to fully express its appeal. Butterscotch notes over golden fruit tones will appeal.</i>	13	47
Syrah <i>Select parcel of Syrah from Waipara. Barrel aged. Flavours of plum and savoury black pepper. Limited release.</i>	14	50
Pinot Noir <i>Aged in French oak for 12 months. Cherry, red currents, strawberries with a touch of spice, smoke and a hint of violets. Fresh and vibrant.</i>	14	50
Meltonia® Méthode Traditionelle <i>Meltonia is a méthode traditionnelle utilising of estate-grown Pinot Noir The grapes were hand-picked by friends and family, then a careful two-year ferment commenced. The long wait was worth it.</i>		60

TASTING & SMALL PLATE SELECTION

Tasting of Melton Estate Wines – a tasting 5 beautiful boutique wines. 15
The tasting amount is refunded with the purchase of 2 or more bottles selected from the Cellar Door.

The Melton Antipasti Platter – Kalamata marinated olives, salad, sundried tomato, walnuts, fruits, cold meats, seafood, hummus, dips, salsa, cheese, baby gherkins, crackers, and crostini. Made for two to share. 60

Cheese Plate – four speciality cheese selection with fig compote, red wine poached pear, and candied walnuts. 30

Slow Roasted Mushroom - stuffed with herb parmesan duxelles, on smoked tomato and peppered coulis. Finished with infused avocado oil. 23

Grill Chilli Garlic Tiger Prawns with house made black garlic aioli, marinated cucumber and wild black rice. *GF* 23

Sticky Spiced Lamb Ribs - slow cooked Merino lamb ribs served with a summer potato, pea salad and fresh herbed chermoula. *GF DF* 24

Tataki - sesame seared rare beef fillet drizzled with ponzu dressing. Accompanied with beetroot puree, pickled baby beets and carrots, cured egg and crispy tortilla. *GF, DF* 25

Kedgeree - with smoke fish, seared scallops, prawns, aromatic roasted jasmine rice and finished with mint yogurt sauce. *GF* 24

MAIN COURSE SELECTION

Roasted Spiced Eggplant – infused with harissa spice, grilled temp, sticky black wild rice, broccoli, cauliflower and a coconut harissa sauce <i>GF V, VG</i>	35
Moroccan Marinated Canterbury Lamb Rump – confit of onion, parsnip puree, hasselback potato, crispy pancetta, seasonal vegetables and jus. <i>GF</i>	39
Crispy Skinned Akaroa Salmon – potato mille-feuille, pea pure, seasonal greens, cherry tomato and beurre blanc sauce. <i>GF</i>	39.5
Chicken Breast – crispy pancetta, coconut harissa sauce, creamy mash, roasted cauliflower and baby carrots. <i>GF</i>	38.
Grilled Scotch Fillet – Café de Paris butter with potato gratin, seasonal vegetables, beetroot puree and red wine jus. <i>GF</i>	43.5

DESSERT SELECTION

Melton Estate Tasting Plate – a selection of chef inspired chocolate dessert treats. <i>GF</i>	29
Tiramisu – Italian inspired dessert with coffee syrup, marsala wine, mascarpone sabayon and shaved dark chocolate.	18
Vanilla Bean Panna Cotta – with berry compote and homemade cranberry and nut biscotti.	16
Sorbet – three homemade sorbets: summer berry; pineapple and ginger; coconut and lime. <i>GF VG</i>	15
Affogato – vanilla ice cream scoop with a double shot of espresso. <i>GF</i>	12
Chocolate Brownie – with salted caramel, honeycomb, and cream. <i>GF</i>	16
Cheese Plate – four speciality cheese selection with fig compote, red wine poached pear, and candied walnuts	30

COFFEE AND TEA SELECTION

Switch Espresso is a local boutique roaster, located in Christchurch. They specialise in 100% fair trade and organic coffee. At Melton Estate we like their Zap blend: richly flavoured, full bodied and strong - a powerful blend to electrify your soul.



Coffee Selection

Espresso / Long Black	4.5
Flat White	5
Latte	5
Cappuccino	5
Mochaccino	5.5
Hot Chocolate	5.5
Chai Latte	4.5
Syrups- Vanilla, Caramel	50c
Cream	1.0
Soy Milk	1.0

Tea Selection

English Breakfast	4.5
Earl Grey	4.5
Green	4.5
Peppermint	4.5
Berry Fruit	4.5

CHILDREN'S MENU

For children under 12 years

Kids Platter - fruit, pretzels, carrot sticks, cheese, crackers, raisins, cheerio sausages with tomato sauce.	13.5
Junior Toasted Sandwich – ham and cheese toastie with sliced fruit.	10
Beef Burger – homemade beef patty, cheese, lettuce, in a lightly toasted house bun, served with potato and tomato sauce.	14
Pasta - penne pasta with a creamy cheese sauce or plain with grated cheese.	14
Chicken - chicken with potato, salad, and tomato sauce.	15
Ice Cream Bowl - with sprinkles and your choice of chocolate or berry topping.	9.5



For your child's safety - Please do not allow children to enter the vineyard without supervision as there are multiple hazards. Be aware of the water race around the Pavilion. Please supervise children on all play equipment.

CELLAR DOOR PRICES

Wines to take home and share...

	<i>Case</i>	<i>Bottle</i>
Summer Love Sparkling 750ml	269	27
Summer Love Sparkling 375ml	149	15
Sparkling Gift Pack - 375ml x 2		32
Sauvignon Blanc	219	22
Pinot Gris	219	22
Pinot Rosé	219	22
Riesling	219	22
Chardonnay	249	25
Syrah	269	27
Pinot Noir	269	27

Take home Cellar Door Prices are shown on this page. Please refer to page 2 for wine whilst dining in our restaurant.

A case of wine includes 12 bottles of beautiful boutique wine for the price of 10. Please ask our friendly staff if you would like help with your wine selection.