



*Daring to be Different*

## Set Dinner Menu

Welcome to Ascension Wine Estate, proudly 100% family-owned and 100% NZ-owned.

Much of what you will enjoy today is grown in Ascension's own extensive kitchen gardens. Most of our herbs & garnishes are picked from the potager garden surrounding the fountain in the courtyard, while our main gardens behind the kitchen provide a range of fresh heirloom vegetables year round.

These are supplemented with ingredients sourced from artisan suppliers around Matakana and Warkworth, and from throughout New Zealand.

Enjoy!

Darryl, Bridget, Dominic & Emma Soljan

### To begin

Assorted fresh breads and homemade dips

### Entree

Please select ONE of the following

**Fresh Whangaripo Buffalo Fresca** with grape jelly on bruschetta

**Salt & pepper squid** with tomato jam on rosemary roasted potatoes and mustard lettuce

### Main

Please select ONE of the following

**Char-grilled rib of beef (250g)** served with smoked potatoes, green beans salad and home made BBQ sauce

**Northern Kingfish** set on Escabeche with organic red quinoa, grilled courgettes and tomato confit

**Roasted NZ duck breast** on a bed of spring vegetables, light sweet potato ravioli, hazelnut crumble and sherry sauce

### **Side Dishes**

Seasonal Vegetables - \$7.00

Radicchio, mustard lettuce, orange dressing and Grana Padano - \$9.50

### Dessert

Stracciatella semifreddo, espresso caramel and sable biscuit

**Freshly brewed coffee or tea**

\$59pp

Seasonal menu changes may occur without notice