



Daring to be Different

'Small Plates' Set 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

'Small Plates'

Please select a total of two dishes per person from the choices below.

Cold dishes

- ⌘ House smoked salmon with nasturtium aioli
- ⌘ Fresh Whangaripo Buffalo Fresca with grape jelly on bruschetta
- ⌘ Venison Terrine with rocket and walnut dressing

Warm dishes

- ⌘ Garlic prawns on deep-fried Tortellini filled with spinach & pine nuts with Gorgonzola cream
- ⌘ Spanish meatballs in traditional tomato gravy on Basmati & Wild rice
- ⌘ Salt & pepper squid with tomato jam on rosemary roasted potatoes and mustard lettuce

To finish

Shared platters of New Zealand farmhouse cheese, served with honeycomb, quince jelly & smoked grapes

Freshly brewed coffee or tea

\$44 per person including GST

Seasonal menu changes may occur without notice