



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

Breads to begin

Assorted fresh breads and homemade dips 11.00

Trio of crostini with seasonal toppings 12.50

Small Plates

Our Small Plates are an ideal way to explore a range of flavours at Ascension and perfect for sharing at the table.

We recommend two dishes per person to make a light lunch, or one as a light entrée.

Cold dishes

- ⌘ House oak-smoked Akaroa salmon with nasturtium aioli 15.00
- ⌘ Tart of roasted beetroot, local Whangaripo buffalo mozzarella, and garden greens 13.00
- ⌘ Oyster Duo, ½ dozen local Mahurangi or Kaipara oysters served two ways, changed daily 19.00
- ⌘ Potted pork rilette, gherkins, fresh bread, and apple relish 16.00

Warm dishes

- ⌘ Garlic prawns and crispy tortellini filled with spinach & pine nuts & Gorgonzola cream 15.00
- ⌘ Slow roasted pork belly, with a winter vegetable broth and fresh watercress 16.00
- ⌘ Salt & pepper squid, with crushed potatoes, green olives, sun-dried tomatoes and caper berry mayonnaise 15.00
- ⌘ Handmade croquettes of free-range chicken with pear crème fraiche 14.00
- ⌘ Soup of the Day served with fresh bread 12.00

Main Dishes

Grilled Mediterranean vegetables, organic red quinoa, Kaimai Feta, pine nuts and local Whangaripo buffalo mint yogurt \$23.00

Pasta of the Day 17.00

Grape Picker's Plate (for one) 19.00

Simple & traditional vineyard worker's fare; camembert, terrine, salami, ham, seasonal chutneys, gherkin, bread

The Epicurean Platter (a substantial platter for two) 69.00

- ⊘ Gorgonzola, marinated verjus prunes, honeycomb, bread & olive oil
- ⊘ Sundried tomatoes, dill gherkins, marinated olives
- ⊘ Rustic homemade chicken liver pate with garlic bruschetta
- ⊘ House-made terrine, chorizo and Prosciutto
- ⊘ Fresh local Mahurangi or Kaipara oysters and marinated NZ seafood

Market fresh fish set on parsnip and potato skordalia, broccolini with a caper and raisin sauce 33.00

Marinated free-range chicken breast on braised puy lentils and crème forestiere 32.00

NZ Beef eye fillet served on horseradish pomme puree, ginger carrots and Madeira jus 37.00

Filo of gently oak-smoked NZ lamb off the shank wrapped in vine leaves served with carrot and swede puree and a rich lamb jus 27.00

Roast NZ duck breast served with herbed bread cake, braised winter greens, red cabbage jam and duck jus 37.00

Side dishes

Celery and apple salad with blue cheese dressing, caramelised walnuts and olive oil croutons 14.00

Potato wedges with herbed sour cream 7.50

Northland kumara chips with spiced salt & smoked garlic aioli 7.50

Desserts

Pear poached in unfermented Chardonnay juice with warm chocolate sauce and vanilla bean ice cream 11.00

Crème Monique - a sultana and brandy crème brulee with sable biscuit 10.00

Gourmet NZ ice cream - a scoop each of Pear Helene, Vanilla Bean and Hokey Pokey ice creams 10.00

Assortment of New Zealand farmhouse cheeses to share, served with honeycomb, quince jelly & smoked grapes 27.50

Sampler of handcrafted chocolates by Bennett's of Mangawhai (great with coffee!) 9.50