



*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!

A handwritten signature in purple ink that reads 'Darryl, Bridget, Dominic &amp; Emma'.

Darryl, Bridget, Dominic & Emma Soljan

### To begin

Assorted fresh breads and homemade dips

### Entree

Please select ONE of the following

Garlic prawns and crispy tortellini filled with spinach & pine nuts & Gorgonzola cream

Potted pork rillette, gherkins, fresh bread, and apple relish

### Main

Please select ONE of the following

#### **NZ Beef eye fillet**

Served on horseradish pomme puree, ginger carrots and Madeira jus

#### **Roast NZ duck breast**

Served with herbed bread cake, braised winter greens, red cabbage jam and duck jus

#### **Market fresh fish**

set on parsnip and potato skordalia, broccolini with a caper and raisin sauce

### **Side Dishes (additional to set menu price)**

Seasonal Vegetables - \$7.00

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

### Dessert

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

### **Freshly brewed coffee or tea**

\$67pp

Seasonal menu changes may occur without notice