



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 & 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