



Daring to be Different

Set Lunch 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

Mains

Please select ONE of the following

Marinated free-range chicken breast

On braised puy lentils and crème forestiere

Market fresh fish

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

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

To finish

Pear poached in unfermented Chardonnay juice

With warm chocolate sauce and vanilla bean ice cream

Freshly brewed coffee or tea.

\$46 per person including GST

Seasonal menu changes may occur without notice