



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!

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

'Small Plates'

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

Cold dishes

- ⊗ House oak-smoked Akaroa salmon with nasturtium aioli
- ⊗ Tart of roasted beetroot, local Whangaripo buffalo mozzarella, and garden greens
- ⊗ Potted pork rilette, gherkins, fresh bread, and apple relish

Warm dishes

- ⊗ Handmade croquettes of free-range chicken with pear crème fraiche
- ⊗ Slow roasted pork belly, with a winter vegetable broth and fresh watercress
- ⊗ Garlic prawns and crispy tortellini filled with spinach & pine nuts & Gorgonzola cream

To finish

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

Freshly brewed coffee or tea

\$48 per person including GST

Seasonal menu changes may occur without notice