

RESTAURANT MENU

Available until 2.30pm, Wednesday - Sunday

BRUNCH

HOMESTEAD ENGLISH

BREAKFAST

potato hash, eggs your way, cumberland sausages, grilled mushrooms, spinach, tomato, toast*

\$34.00 | GFA

LAMOND FARM EGGS ON TOAST*

cooked your way - scrambled | poached | fried

\$17.00 | GFA / DFA

**Your choice of Grizzly ciabatta or sourdough available on request*

CHICKEN AVO 'N EGGS

fried chicken with baby spinach, avocado, poached eggs, chipotle mayo

\$28.00 | GFA

WAFFLES

with wafer, salted caramel granola, raspberry cream

\$18.00

LUNCH

BUTTERMILK FRIED CHICKEN

with coleslaw kimchi, horseradish BBQ, mayonnaise, sesame

\$28.00 | GFA

LUMINA LAMB PRESSE

with roasted potatoes, edamame salad, mint kasundi, jus

\$36.00 | GF / DF

LOBSTER BISQUE

with aged chardonnay & parsley oil, crispy crab, bread*

\$30.00 | GFA

ROASTED CAULIFLOWER

with kale, baba ganoush, almond, grapes, caper vinaigrette

\$28.00 | GF / DF / VG

BBQ BEEF RIBS

with shoestring fries, fennel & celery salad

\$40.00 | GF / DF

BABY SPINACH SALAD

with poached pear, candied pistachios, blue cheese, radish, celery dressing

\$15.00 | GF

FREE FARMED PORK BELLY & HOKKAIDO SCALLOPS

with tamarind, carrot, greens

\$38.00 | GF

FRIES

with ketchup, chipotle aioli

\$14.00 | GF

SIDES

avocado \$7.00 | bacon \$7.00 | eggs your way \$8.00

mushrooms \$6.00 | toasted ciabatta or sourdough

bread \$8.00 (GFA) | crispy chicken \$9.00 | hash

brown \$7.00 | roasted tomato \$5.00 | salad \$8.00

DESSERT

PRESSED CROISSANT PUDDING

with malt & vanilla ice cream

\$16.00

BERRY CREAM PROFITEROLES

with berry sorbet

\$16.00

GF - Gluten Free | DF - Dairy Free | VG - Vegan | A - Available

All menu and cabinet foods at Mona Vale may contain, or may have come in contact with allergens such as seeds, nuts, seafood, gluten and dairy. If you have an allergy, please let a staff member know before placing your order.

www.monavale.nz | 03 341 7450

BEVERAGES MENU

WINE *by glass | by bottle*

WHITE

De Bortoli Prosecco \$12.00 \$42.00	Jules Taylor Pinot Gris \$14.00 \$60.00	Jules Taylor Chardonnay \$14.00 \$60.00
Jules Taylor Rose \$14.00 \$60.00	Jules Taylor Sauvignon Blanc \$14.00 \$60.00	Banrock Zero Sparkling \$12.00 \$42.00

RED

Brookfields Syrah \$14.00 \$60.00	Rua Pinot Noir \$14.00 \$60.00
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BEER AND CIDER

Heineken \$10.00	Light Zero % Beer Options \$9.50	Corona \$10.00
Three Boys Pilsner \$12.00	Three Boys Apple Cider \$10.00	Zepher Zero % Apple Cider \$8.00

NON ALCOHOLIC

Soda Tonic Water \$5.00	Homestead Lemon Lime and Bitters \$7.00
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Almighty Organic Juice Range - \$6.50
*Apple | Orange | Guava, Lime & Apple |
Apple, Orange & Mango*

Pete's Natural Range - \$7.00
*Lime-o-nade | Current Crush |
Kola | Sugarfree Sparkling Water*

COFFEE & TEA

Americano | Long Black | Short Black - \$5.50
Flat White | Cappuccino - \$6.00
Mocha | Hot Chocolate | Chai Latte - \$6.00
Latte - \$6.50
Fluffy - \$3.50

Iced Coffee | Iced Mocha | Iced Chocolate |
Iced Chai - \$8.00
Iced Latte | Iced Americano - \$7.50
Caramel | Vanilla | Hazelnut - \$1.00
Oat Milk | Soy Milk | Almond Milk - \$1.00
Decaffeinated - \$1.50 | Extra Shot - \$1.00
Takeaway - \$0.50

Dilmah Loose Leaf Vivid Tea
Range - \$5.00
*Ceylon Breakfast | Earl Grey |
Pure Green | Jasmine Green |
Peppermint | Blueberry |
Blood Orange & Eucalyptus |
Elderflower & Apple | Chamomile*

TAPAS

available from 1.30pm, Friday - Sunday

FRESH BREADS AND HUMMUS

\$14.00 / GFA

HOMESTEAD CHEESE BOARD

emmental swiss | kapiti blue | smoked
provolone | quince | hummus | fresh breads

\$28.00, shared between two / GFA

ANGUS BEEF BURGER

with caramelised onion & bacon jam,
aged cheddar and fries

\$25.00 / GFA

FALAFEL BURGER

with hummus, fajitas,
truffle cheese and fries

\$20.00 / GFA / DFA

BUTTERMILK FRIED CHICKEN

with chipotle aioli

\$20.00 / GFA

ROAST PORK CARNITAS TACOS

with pineapple mango
salsa and chipotle mayo

\$16.00 / GFA

FRIES

with ketchup and chipotle aioli

\$12.00 / GF

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WINE

HOUSE WINES

De Bortoli Prosecco | \$12.00/\$42.00

Jules Taylor Sauvignon Blanc | *Malborough* | \$14.00/\$60.00

Jules Taylor Pinot Gris | *Malborough* | \$14.00/\$60.00

Jules Taylor Chardonnay | *Malborough* | \$14.00/\$60.00

Jules Taylor Rose | *Malborough* | \$14.00/\$60.00

Rua Pinot Noir | *Otago* | \$14.00/\$60.00

Brookfields Back Block Syrah | *Hawke's Bay* | \$14.00/\$60.00

LOCAL WINES

Greystone Organic Pinot Gris | *Waipara Valley* | \$15.00/\$65.00

Opulent layers of autumnal fruits, white peach & golden kiwi.

Boneline Sharkstone Chardonnay | *Waipara Valley* | \$16.00/\$75.00

Fresh citrus dominates with crunchy nectarine, crystalized pineapple, sweet baking spice and a saline minerality in support.

Boneline Pink Noise Rose | *Waipara Valley* | \$16.00/\$75.00

Find fresh red berries followed by ripe melon and subtle peach and a creamy mid-palate balanced by a delicate grapefruit and mineral combination.

Black Estate Home Pinot Noir | *Waipara Valley* | \$14.00/\$60.00

Emerging flavours of plum, raspberry, red cherry and clove.

GIN & TONIC

Little Biddy Classic Gin & East Imperial Grapefruit Tonic | \$15.00