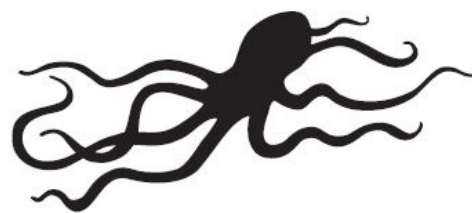


KARIKARI ESTATE



PLATTERS TO SHARE

Large recommended for 3-4 pax/Medium recommended for 2 pax

Karikari Estate BBQ Meat Platter

Large \$78 Medium \$42

Sharing platter of beef brisket, BBQ pork ribs, spicy chicken nibbles, kranisky sausage served with beer battered fries & dips

Karikari Estate Mediterranean Antipasto Platter

Large \$75 Medium \$42

Selection of locally produced cured meats, smoked fish, speciality cheeses, marinated feta & olives, seasonal fruit, dips & fresh breads

Bread & Dips \$16.50

Hummus, tzatziki & extra virgin olive oil (V)



LIGHT MEALS

Fresh Oysters (1/2 doz)

In the half shell served with lemon & chardonnay vinaigrette \$26

Steamed Mussels

Coconut cream & thai green curry, served with grilled breads \$22.50

Spicy Chicken Nibbles

Specialty marinated & served with beer battered fries
& chipotle sauce \$19.50

Beef Brisket

Slow cooked beef brisket served with
caramelised onion, pickles & coleslaw \$22.50

Fish & Chips

Tempura battered locally caught fish served with
beer battered fries, tartare sauce & salad \$25

Pork Ribs

BBQ pork ribs served with coleslaw \$22

Crispy Calamari

Served with salad, aioli & sweet chili \$19

House Salad

Crunchy lettuce, tomato, cucumber, red onion, radish
served with a white wine vinaigrette (V) \$14

Beer Battered Fries

Served with aioli (V) \$10



PIZZA

SMOKEY BBQ CHICKEN

Red onion, smoked chicken, fresh herbs, mozzarella cheese & homemade BBQ sauce \$28

MATAI BAY

Apatu Aqua manuka smoked salmon, prawns, fresh herbs, mozzarella cheese & lemon aioli \$28

PROSCIUTTO

Cured prosciutto ham, neapolitan sauce, fresh rocket & mozzarella cheese \$28

KIWIANA

Shaved champagne ham, char-grilled pineapple & mozzarella cheese \$28

MARGARITA

Neapolitan sauce, fresh basil leaves, mozzarella cheese & extra virgin olive oil (V) \$24

VEGETARIAN

Roasted seasonal vegetables, Kikorangi blue cheese, fresh herbs & extra virgin olive oil (V) \$26

GARLIC PIZZA BREAD

Extra virgin olive oil, garlic & fresh herbs (V) \$15

PLEASE NOTE

Vegan, gluten & dairy free options are also available
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame, shellfish & pork.
V Vegetarian



KIDS MENU

Fish n Chips

Panko crumbed fish bites served with shoestring fries \$12

Chicken Tenders

Battered chicken pieces served with shoestring fries \$12

Pepperoni Pizza

Pepperoni & mozzarella cheese \$12

DESSERT

Black Forest Gateau

Served with dutch chocolate ice cream \$14

Tiramisu

Served with vanilla ice cream \$14

Ice cream Sundae

Dutch chocolate & vanilla ice cream served in a waffle basket
with whipped cream, chopped nuts & chocolate sauce \$14



KARIKARI E S T A T E



BEVERAGE LIST

White & Rose Wine

Calypso Sauvignon Blanc 2020 \$12/\$40

Easy drinking, fresh bouquet of grapefruit, hints of citrus & floral

Calypso Pinot Gris 2017 \$12/\$40

Floral bouquet with fresh apples, a hint of stone fruit with a fresh, off dry finish

Calypso Chardonnay 2019 \$14/\$50

Delicate vanilla aroma melded with citrus blossom & lime notes. It is a light oaked chardonnay, well balanced by a nice acidity offering a smooth, long finish

Karikari Estate Chardonnay 2019 \$16/\$60

Toasted, melted buttered character with vanilla, coconut & subtle gingery notes.

Nice rich texture on the palate, well balanced by stone fruits, citrus & ginger aromas & ending by a smooth long finish *Awarded 4 Stars by Winestate Recent Release*

Calypso Rose 2018 \$14/\$50

Easy drinking summery dry style rose with an aroma of red berries with a slightly spicy, caramel nose *Awarded Premium by Cameron Douglas Summer 2020 90points*



KARIKARI E S T A T E



BEVERAGE LIST

Red Wine

Calypso Merlot 2014 \$12/\$40
Plums & blueberries, rich oak tannins, a dry style wine

Calypso Hell Hole 2016 \$49
Spicy & earthy with caramel & a sweet nose, finishing with dry light tannins

Karikari Estate Toa Iti 2016 \$49
Light bodied style with a tannic bite to give character & a dry & smooth finish.
It has a fruity, sweet nose with plum, raisins & dry fruit notes *Awarded 3 Stars by Winestate North Island*

Calypso Pinot Noir 2015 \$14/\$50
Easy drinking, light & fruity, slightly earthy, a good summer red

Karikari Estate Syrah 2016 \$16/\$60
Ripe fruit, spice, liquorice & dark plum characters with subtle notes of
vanilla & cedar. The palate is nicely rounded, delivering attractive fruit intensity with a
pleasant peppercorn smooth finish *Awarded 4 Stars by Wine Orbit, Sam Kim*

Karikari Estate Pinotage 2015 \$16/\$60
Superbly ripe & intensely expressed, the bouquet shows blackberry jam, dried cherry,
cedar, smoked game & dark mushroom characters, leading to a concentrated palate
that is dense & powerful. The wine offers sweet fruit richness together with spicy oak
& deep savoury nuances, finishing long & velvety
Awarded 5 Stars by Raymond Chan. Awarded 5 Stars by Wine Orbit, Sam Kim

Karikari Estate Port 2018 \$14/\$60
Nutty, caramelly with wood & spice aromas. This port has a taste of sweet dried
fruit & raisins leading to a warm spicy finish
Awarded 3 Stars by Winstate Recent Release. Recommended by Cameron Douglas Summer 2020 88 points



KARIKARI E S T A T E



BEVERAGE LIST

Sparkling Wine & Champagne

Karikari Estate Sparkling Rose 2018 \$50

Perfect summer drink. Semi sweet sparkling rose with a slightly dry finish & strawberry nose
Recommended by Cameron Douglas Summer 2020 88points

Deutz Brut \$59

Dry to taste with good depth of flavour, lovely creaming texture & attractive palate structure. Marlborough

Deutz Rose \$59

Fresh berry flavours, elegant & well balanced with a long lingering aftertaste. Marlborough

Mumm Cordon Rouge \$119

The palate is perfectly balanced with fresh fruit & rounded notes of caramel. Champagne

Moet & Chandon \$129

A dynamic champagne made of chardonnay, pinot noir & pinot meunier, distinguished by exotic fruits & generous palate. Champagne

Veuve Clicquot Brut \$149

Perfect balance of aromatic intensity, freshness & silkiness. Champagne

Deutz Brut 200ml \$15

Sangria Glass \$12 Jug \$35

Made to our special recipe, this is a delicious blend of our red wine, orange juice & lemonade. Garnished with fresh fruits & mint.



KARIKARI ESTATE



BEVERAGE LIST

Tap Beer

- Heineken 500ml \$14
- Monteith's IPA 400ml \$12
- Monteith's Crushed Apple Cider 400ml \$12
- Tiger 400ml \$12
- Tiger Tower 3L \$75

Bottled Beer

- Heineken Light 330ml \$10
- Heineken 0% 330ml \$10
- Stella Artois 330ml \$10
- Steinlager Classic 330ml \$10
- Steinlager Pure 330ml \$10
- Corona 330ml \$10
- Emerson's Pilsner 330ml \$12
- Emerson's IPA 330ml \$12
- Emerson's Tropical Pale Ale 330ml \$12

Soft Drinks

- Coke/Coke No Sugar \$5.50
- Old Fashioned Lemonade \$5.50
- Ginger Beer \$5.50
- Lemon, Lime & Bitters \$5.50
- Soda Water \$5.50
- Antipodes Still Water 500ml \$7
- Antipodes Sparkling Water 500ml \$7
- Apple Juice \$5
- Orange Juice \$5
- Pineapple Juice \$5
- Cranberry Juice \$5

Tea & Coffee

- Long Black/Espresso \$4
- Flat White/Latte/Chai Latte \$5
- Cappuccino/Mochaccino \$5
- Hot Chocolate \$5

