

# 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**    \$14/\$42

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

**Calypso Pinot Gris 2020**    \$14/\$42

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

**Calypso Chardonnay 2019**    \$15/\$52

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**    \$17/\$65

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

**Calypso Rose 2020**    \$14/\$49

Easy drinking summery dry style rose with an aroma of red berries with a slightly spicy, caramel nose



# KARIKARI E S T A T E



## BEVERAGE LIST

### Red Wine

**Calypso Merlot 2014**                      \$14/\$39

Plums & blueberries, rich oak tannins, a dry style wine

**Calypso Hell Hole 2016**                      \$45

Spicy & earthy with caramel & a sweet nose, finishing with dry light tannins

**Karikari Estate Toa Iti 2016**                      \$45

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

**Karikari Estate Syrah 2017**                      \$18/\$65

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

**Karikari Estate Pinotage 2016**                      \$16/\$65

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

**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



# KARIKARI E S T A T E



## BEVERAGE LIST

### Sparkling Wine & Champagne

#### Karikari Estate Sparkling Rose 2020 \$50

Perfect summer drink. Semi sweet sparkling rose with a slightly dry finish & strawberry nose

#### Deutz Prestige Cuvee \$65

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

#### Deutz Rose \$65

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

#### Mumm Cordon Rouge \$140

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

#### Moet & Chandon \$145

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

#### Veuve Clicquot Brut \$165

Perfect balance of aromatic intensity, freshness & silkiness. Champagne

#### Deutz Brut 200ml \$18

#### 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

- Beer of the Day 400ml \$12
- Heineken 500ml \$14
- 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 \$10
- Antipodes Sparkling Water 500ml \$10
- Apple Juice \$5
- Orange Juice \$5
- Pineapple Juice \$5
- Cranberry Juice \$5

### Tea & Coffee

- Long Black/Espresso \$4
- Flat White/Latte/Cappuccino \$5.50
- Double shot \$6
- Mochaccino \$6.50
- Hot Chocolate \$6
- Speciality milk extra \$1

