



THE GARDEN

M E N U

SALADS

KALE SALAD - \$10

Locally sourced fresh kale tossed in an orange balsamic dressing, topped with fresh mushrooms, strawberry, toasted almonds and parmesan cheese.

Pairing: Cuvée N (Sauvignon Blanc)

ROASTED EGGPLANT WITH GOAT CHEESE SALAD - \$14

Roasted eggplant- topped with goat cheese, cherry tomatoes, sliced apples, wild thyme, pomegranate seeds and caramelized walnuts, dressed in olive oil and pomegranate molasses.

Pairing: Pinot Noir

BURRATA SALAD - \$15

Creamy burrata served atop a bed of baby arugula and served with mixed berries.

Pairing: Rosé (Cabernet Franc)

APPETIZERS

NACHOS & GUACAMOLE DIP - \$8

Crispy tortilla chips served with homemade guacamole dip.

Pairing: Cuvée N (Sauvignon Blanc)

TOMATO BRUSCHETTA - \$8

Toasted bread topped with diced tomatoes, garlic, basil, and a hint of EVO & balsamic vinegar, topped with parmesan cheese.

Pairing: Cuvée N (Sauvignon Blanc)

PISTACHIO HALLOUMI WATERMELON - \$12

Grilled halloumi cheese finished with a drizzle of honey and pistachios, served atop a juicy watermelon slice.

Pairing: Crystal (Chardonnay)

GRILLED BRIE & GRAPES - \$16

Creamy brie cheese grilled to perfection, served with sweet, caramelized grapes.

Pairing: Cabernet Franc or Rosé Cabernet Franc

MAINS

GARDEN SAUSAGE WITH GRILLED POTATO - \$16

Savory garden sausage served with grilled potatoes and a side of tangy mustard or sour cream.

Pairing: Cabernet Franc or Chateau

SLIDERS - \$14

Mini beef sliders topped with melted cheese and served with a side of crispy fries.

Pairing: Rosé (Cabernet Franc)

PIZZAS

MARGHERITA PIZZA - \$14

Classic pizza topped with fresh tomato sauce, mozzarella cheese, and basil leaves.

Pairing: Pinot Noir or Village

DIAVOLA PIZZA - \$18

Classic pizza topped with tomato sauce, fresh mozzarella and Pepperoni.

Pairing: Pinot Noir or Village

PARMA FUNGHI PIZZA - \$18

Thin-crust pizza topped with Parma ham, mushrooms, and a sprinkle of parmesan cheese.

Pairing: Village or Cuvée du Patron Red

BRESAOLA PIZZA - \$18

Artisanal pizza topped with bresaola, arugula, shaved parmesan, and a drizzle of balsamic glaze.

Pairing: Chateau

ENTREES

PERUVIAN CHICKEN WITH GREEN SAUCE (AJI VERDE) - \$22

Succulent Peruvian-style chicken served with vibrant green sauce and roasted potatoes.

Pairing: Cuvée du Patron White (Oaked Chardonnay)

GRILLED BUTTERFLY SHRIMP WITH GARLIC BUTTER SAUCE - \$22

Juicy butterfly shrimp grilled to perfection and served with a rich garlic butter sauce.

Pairing: Cuvée du Patron White (Oaked Chardonnay)

BLACK ANGUS BURGER (180G) SERVED WITH FRENCH FRIES - \$22

Juicy Angus beef burger topped with cheese, lettuce, tomato, and served with crispy fries.

Pairing: Chateau

PENNE ALL'ARRABBIATA - \$14

Tomato Sauce, olive oil & chilli flakes topped with Parsley & freshly grated parmesan.

Pairing: Pinot Noir or Village

HONEY GARLIC GLAZED SALMON-\$26

Grilled Salmon Fillet (180 G) in a honey garlic glaze served with mashed potatoes and grilled asparagus

Pairing: Cuvée du Patron White/Oaked Chardonnay

BBQ BABY BACK RIBS- \$18

Grilled Pork Baby Back Ribs served with grilled baby potatoes and your choice of BBQ or sweet & chilli sauce.

Pairing: Chateau or Cuvée du Patron Red

GRILLED ANGUS ENTRECOTE (200G)- \$30

Angus Rib Eye Grilled to liking served with herb infused potatoes and entrecote sauce.

Pairing: Cuvée du Patron Red

GRILLED LAMB CHOPS- \$34

Grilled lamb chops served with grilled tomatoes, baby potatoes and chimichurri sauce.

Pairing: Cabernet Franc

GRILLED TOMAHAWK (BLACK ANGUS 900G)- \$64

Black Angus Tomahawk steak served with vegetables and cowboy butter sauce.

Pairing: Chateau or Cuvée du Patron Red

CHEESE & CHARCUTERIE

CHEESEBOARD (225g) -26

A fine selection of cheeses accompanied by fresh figs, dried nuts, and locally sourced honey- \$26

FRESHLY SLICED PROSCIUTTO-\$22

San Daniele Prosciutto ham from Italy aged for 24 months

DESSERTS

CHEESECAKE - \$12

Creamy cheesecake, your choice of raspberry or blueberry topping.

FONDANT WITH VANILLA ICE CREAM - \$14

Warm chocolate fondant with a gooey center, served with a scoop of vanilla ice cream.

FRUIT SALAD - \$12

Fresh seasonal fruits diced and served with a light citrus dressing.

Pairing: Sauvignon Blanc

W I N E L I S T

WHITE/ROSÉ WINES

ROSÉ 2022 \$17

A single varietal wine made of 100% Cabernet Franc grapes using the direct press method
Notes of red berries and wild flowers, with a high acidity and light body and a creamy palate

CUVÉE N 2023 \$23

A single varietal wine made of 100% Sauvignon Blanc Grapes
Notes of Melon, Grapefruit, and hints of gooseberry, high acidity and light body

CRYSTAL 2023 \$23

A single varietal wine made of 100% Chardonnay
Notes of yellow and tropical fruit, followed by a buttery mouthfeel and a long honey flavored finish

CUVÉE DU PATRON 2022 \$35

A single varietal wine made of 100% Chardonnay aged in new oak barrels for 6 months
Primary notes of yellow fruit, secondary notes of bread and brioche, medium acidity and full body, followed by a long lasting flavor of butterscotch and toast.

RED WINES

VILLAGE 2022 \$17

A blend of Grenache, Merlot, and Syrah
Notes of red and black fruits, medium acidity and medium bodied. This red wine is young and bright with low tannins and a well balanced palate.

CHATEAU 2018 \$28

A blend of Cabernet Sauvignon and Merlot, aged in oak for 12 months
Primary notes of red and black fruit, followed by moca and smoke from the barrel ageing, full bodied and long lasting finish

**This wine has been awarded a gold medal by Gilbert & Gaillard International wine critics*

CABERNET FRANC 2019 \$33

A single varietal wine made of 100% Cabernet Franc grapes aged in oak for 12 months
Primary notes of red fruits, followed by vanilla and cloves from the barrel ageing, medium acidity, full bodied, and a long lasting nutty finish.

**This wine has won 90 points at the Decanter World Wine awards*

CUVÉE DU PATRON 2020 \$40

A blend of Cabernet Sauvignon, Merlot, and Cabernet Franc aged in oak for 12 months
Primary notes of red and black fruits, followed by cedar and charred wood from the barrel ageing, medium acidity and full bodied finishing with a long lasting leathery finish.

**This wine has been made from the best barrels in the winery carefully selected by the winemaker.*

B E V E R A G E S

PROSECCO GANCIA BRUT \$35

PROSECCO GLASS \$8

WINE GLASS \$8

SANGRIA \$7

LOCAL GIN \$4

GORDONS \$6

BOMBAY SAPPHIRE \$7

LOCAL VODKA \$4

GREY GOOSE \$9

JAMESON \$7

JAMESON BLACK \$10

JW BLACK LABEL \$10

GLENFIDDICH 12 \$12

ALCOHOL COCKTAILS \$9

ARAK GLASS \$3

ALMAZA BEER \$3

ALMAZA LIGHT BEER \$3

SOFT DRINKS \$2

TONIC \$3

FRESH ORANGE JUICE \$3

STILL WATER 1L \$3

SPARKLING WATER 1L \$3

ESPRESSO COFFEE \$2