

# MILLS REEF

— WINERY | RESTAURANT —

## LUNCH A LA CARTE MENU

### PLATTERS

ENOUGH FOR ONE \$32 | DESIGNED FOR TWO \$59

**Charcuterie Platter** *Smoked & cured meats | Chicken & mushroom pate  
Chilli jam | Onion marmalade | Sour dough bread*

**Cheese Platter** *Kawau blue | Maasdam gouda | French classic camembert  
Fig salami | Grapes | Manuka honey | Crackers | Bread*

GLUTEN FREE OPTIONS AVAILABLE

### MAIN

**Pan-fried 'Fish of the Day'** *prawns & crayfish bisque risotto, basil oil* GF \$34

**Seafood chowder**, *chunky fresh fish, prawns, scallops, mussels, clams* GF  
*served with garlic bread* \*NOT GF - can be on request \$28

**Roast duck legs**, *ginger infused courgettes & green beans, orange, chilli glaze* GF \$35

**Quinoa & brown rice crepe**, *filled with portobello mushrooms, babaganoush,  
spinach, winter pesto* GF+DF+V+VG \$30

**Green leaf & coriander salad**, *avocado, beetroot, chickpeas,  
spiced nuts & seeds, balsamic dressing* GF+DF+V+VG \$25

ADD smoked salmon +\$8 OR ADD pan fried market fish +\$8

**Slow braised pulled lamb leg**, *polenta fries, cherry tomato, basil salsa* GF \$32

**Merlot star anise twice cooked beef cheek**, *mustard mash, watercress* \$32

### ALL DAY BRUNCH

**Grilled bacon, poached eggs**, *creamy mushrooms, toasted ciabatta* GF option available \$24

**Pancakes**, *grilled bacon, banana, mascarpone cream* \$23

### SIDES

**Artisan bread** *with whipped butter* V \$5.5

**Hot chips** *with aioli* GF+V \$8.5

**Green salad** GF+V+VEGAN \$8

**Steamed green vegetables** *toasted almonds* GF+V \$8.5

GF = Gluten Free DF = Dairy Free V = Vegetarian VG = Vegan Not all ingredients shown, please ask wait staff if you have any allergies

MILLS REEF WINERY & RESTAURANT

143 Moffat Road, Bethlehem, Tauranga | Ph 07 576 8800 | info@millsreef.co.nz | www.millsreef.co.nz

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### DESSERT

**Whiskey, caramel, orange chocolate dome, mandarin crumb** GF \$16

**Individual baked apple & custard pie, salted caramel, mascarpone cream** \$15

**Coconut creamed rice with poached feijoas, mascarpone cream, ginger sauce** \$14.5

**Ice cream sandwich, chocolate brownie cookie** \$15

**Affogato, espresso, vanilla ice cream, shot of liqueur** (BAILEYS | JAMESON'S | KAHLUA | FRANGELICO) \$15

GLUTEN FREE, DAIRY FREE & VEGAN OPTIONS AVAILABLE

### COFFEES

**Short Black | Long Black | Americano** \$4

**Flat White | Cappuccino | Macchiato** \$4.8

**Hot Chocolate | Mochaccino | Latte (glass) | Chai Latte (glass)** \$5

*Vanilla shot | Caramel shot | Hazelnut shot* + \$1

*Soy milk | Almond milk* + \$1

### TEA

#### Black tea

*English | Earl Grey* \$5

#### Flavoured green tea

*Fabulous Feijoa | Tokyo Lime | Sencha* \$5

#### Fruit tisanes (caffeine free) tea

*Liquorice star | Kawakawa fire | Peppermint | Ginger root | Lemongrass & ginger | Berrylicious* \$5

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