



MATAKANA ESTATE
NEW ZEALAND

- Platter Menu -
Available all week

Artisanal Cheese Board (V) (GFA) \$45
serves 2-3 ppl

A Selection of Puhoi Valley Cheeses, Gourmet Crackers, Chutney, Olives, Nuts, Seeds, Seasonal Fruit & Dried Fruit

Antipasto Platter (GFA) \$60
serves 3-4 ppl

A Selection of Puhoi Valley Cheeses, Artisan Salami, Prosciutto, Smoked Salmon, Gourmet Crackers, Croutes, Chutney, Olives, Nuts, Seeds, Seasonal Fruit & Dried Fruit

The Vegetarian Platter (V) \$65
serves 3-4 ppl *weekends only*

Falafel Bites, Crumbed Camembert, Corn & Siracha Poppers, Flat Bread, Pita, Hummus, Chutney, Olives, Artichokes, Sun Dried Tomatoes, Cornichons, Nuts & Seeds

Ploughman's Platter (GFA) \$75
serves 4-5 ppl

Traditional Pork Pie, Selection of Puhoi Valley Cheeses, Artisan Salami, Prosciutto, Smoked Salmon, Gourmet Crackers, Croutes, Chutney, Olives, Cornichons, Nuts, Seeds, Seasonal Fruit & Dried Fruit

(V) – Vegetarian (GFA) - Gluten Free Crackers and Bread Available



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Wine Tasting Menu

Have you got an event or special occasion coming up?
Ask the team to find out more!

Matakana Flight

\$10/person

Most Popular, highly recommended

Taste four of our classic wines, all made here on the Estate.
\$10 tasting fee will be waived upon purchase of take-home wines.

Off-Premise Pricing

Bottle 6-Pack

Pinot Gris, 2020 - Matakana

Ripe pear, apple, citrus, soft, dry finish
Alc 14.0%

\$28

\$150

Rosé, 2020 - Matakana

Cranberries, raspberries, dry and refreshing
Alc 12.5%

\$28

\$150

Terroir Chardonnay, 2020 - Matakana

Bright stone fruits, melon & lemon with subtle
toasted notes
Alc 13.5%

\$36

\$194

Terroir Syrah, 2015 - Matakana

Blackberry, ripe red berries, savoury, smooth
tannins, liquorice
Alc 13.5%

\$48

\$259

Mixed White Flight

\$15/person

Taste an array of white wines that vary from bubbles, aromatic and classic. Some of these wines have only a few cases left, while stocks last. \$10 will be taken off your tasting fee upon purchase of take-home wines.

*excludes single bottle of TOGETHER Pinot Gris and clearance wines

Off-Premise Pricing

Bottle 6-Pack

TOGETHER Pinot Gris, NV - Matakana

Crisp pear, apples and a hint of stone fruit and citrus
Alc 13.0%

\$15

\$70

Riesling, 2012 - Wairarapa

Lemon, mandarin, floral and nutty notes
Alc 12.0%

\$28

\$150

Terroir Chardonnay, 2020 - Matakana

Bright stone fruits, melon & lemon with subtle toasted notes
Alc 13.5%

\$36

\$194

Late Harvest Pinot Gris, 2021 - Matakana

Sweet and zesty, lemon peel, pear and apple
Alc 11.5%

\$29

\$156



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Mixed Red Flight

\$18/person

This selection is elegant and bold, displaying the great reds of NZ. All the wines have spent some time bottle ageing and are perfect for drinking now. \$10 will be taken off your tasting fee upon purchase of take-home wines.

*excludes single bottle of TOGETHER Pinot Gris and clearance wines

	Off-Premise Pricing	
	Bottle	6-Pack
Merlot, 2014 - Hawkes Bay Plum, chocolate, subtle oak, fine tannins, soft and round mouthfeel Alc 13.5%	\$29	\$156
Merlot, 2013 - Hawkes Bay Blackcurrants, olive, medium to full body with smooth tannins. In barrel for 12 – 18 months Alc 14.0%	\$29	\$156
Merlot Cabernet Franc, 2014 - Hawkes Bay Dark berries, cloves, staranise, velvety tannins Alc 14.0%	\$48	\$259
Limited Edition Syrah, 2013 - Hawkes Bay Blueberry, smokiness, savoury, refined oak structure, smooth tannins Alc 13.5%	\$99	\$534

Canapé Degustation Tasting

\$30/person

Small bites paired with mighty wines. This tasting explores the world of food and wine pairings. Journey through different New Zealand wine regions and a range of textures and flavours.

Tasting fee will not be taken off upon purchase of take-home wines.

Off-Premise Pricing

Bottle 6-Pack

Rosé, 2020 - Matakana

Paired with smoked salmon, olive, on rice cracker

The smokey and briney flavours are brought out by the berry notes, and the acid cuts through the fatty texture of the salmon.

\$28

\$150

Riesling, 2012 - Wairarapa

Paired with chorizo, chutney, on wheat cracker

The fruit flavours bring out the paprika spice. A good acid backbone balances out the sweetness of the chutney and the fat of the chorizo.

\$28

\$150

Merlot, 2014 - Hawkes Bay

Paired with dark chocolate and dried cranberries

Bittersweet chocolate pairs perfectly with the red berry notes. The smooth tannins round off the mouthful nicely.

\$29

\$156

Late Harvest Pinot Gris, 2021 - Matakana

Paired with Whitestone blue cheese on croutes

A mix of savoury and sweet. The honey, nutty and floral characters are brought out by the sharpness of the cheese.

\$29

\$156



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