



WAIPARA SPRINGS



The Waipara Springs Estate Vineyard from which the Waipara Springs and Premo wines are sourced has a terroir that renders wines totally unique. Derived from a prehistoric lake bed at the centre of the Waipara Valley floor the vineyard soils are a rich blend of clay and limestone. With vines sheltered from the prevailing easterly winds by the Teviotdale range, high midsummer heat combined with relatively low rainfall during the growing season along with long warm days and cold nights during harvest provide near perfect conditions for high quality fruit. After evaluation of each block, labour intensive canopy manipulation is carried out in accordance to the style of wine each parcel contributes to the overall blend. Covering an area of 26 hectares, the Waipara Springs vineyard contains some of the oldest Mendoza clone Chardonnay in New Zealand, a mixture of Pinot Noir clones, Riesling, Gewürztraminer and Sauvignon Blanc. We put a strong emphasis on careful vineyard management with a small team of experienced workers carefully tending the vines throughout all stages of growth delivering fruit of quality for our wine styles.

Waipara Springs is available for group lunch bookings, hens' parties, corporate functions and weddings. Set menus are available. We also have a Cellar Club which provides great benefits for members and invitations to special events.



At Waipara Springs Winery we pride ourselves on using fresh quality products sourced from local suppliers.

Akaroa Salmon
Harris Meats, Cheviot
Karikaas Cheese, Loburn
Estate Grown Asparagus
Waipara Gardens
Waipara Groves
Home baked breads & desserts

From our local neighbours farms to your plate.
Not just a meal but a dining experience.
Enjoy!

Our wine suggestions are recommendations only.

GF Gluten Free - GFO Gluten Free available
Please advise if you have any dietary requirements that we should be aware of
Food is prepared to order so please advise our staff if time restraints exist
All prices include GST
Cellar Club Members receive 15% discount on dining up to \$25 during normal trading hours and beverage discounts for special events

We are open 7 days | Bookings appreciated
(Closed Public Holidays)

www.waiparasprings.co.nz



STARTER

Breads and Dips

Entrée \$15.00 / Main \$22.00

In house baked breads, Kalamata olives, local olive oil, dukkha, hummus, tomato and olive chutney

Wine suggestion:

Choose from one of our enjoyable aromatic wines, a perfect match for this light dish

LIGHT MEALS

Chicken & Bacon Terrine (GF)

\$15.00

Served with salad leaves, roasted capsicum chutney and house baked bread

Wine Suggestion:

Waipara Springs Pinot Gris- aromatic notes of pear and touch of spice, flow onto the palate to compliment the smooth, nutty and spicy elements of this dish

Marinated Tomato, Caramelised Onion & Feta Cheese Tart

\$15.00

Served with mixed leaf salad and rocket pesto

Wine Suggestions:

Waipara Springs Sauvignon Blanc – A punchy herbaceous Sauvignon Blanc, it is juicy and lively on the palate whilst maintaining superb balance, texture and concentration

Beetroot Cured Akaroa Salmon (GFO)

\$15.00

Served with pickled cucumber, lemon and caper cream cheese and house baked wholegrain bread

Waipara Springs Riesling – A classic Riesling, natural fruit sweetness balanced with fine acidity



MAINS

Pumpkin & Ricotta Cheese Ravioli (GFO) **\$25.00**

Served with vine roasted tomato sauce, spinach and shredded parmesan

Wine Suggestions.

Waipara Springs Chardonnay – A classic Chardonnay fermented in French oak, with a vibrant intensity leading into a crisp clean dry finish

Southern Crispy Chicken Salad **\$27.00**

Served with mixed leaves, cherry tomatoes, rocket, cucumber, red onion and a herb mayonnaise

Wine Suggestion:

Waipara Springs Riesling – An elegant Riesling exhibiting fruit concentration and vibrant acidity balanced with natural sugars

Salmon Niçoise Salad (GFO) **\$27.00**

House smoked salmon, gourmet potatoes, green beans, tomato, olive, crumbed egg and honey mustard vinaigrette

Wine Suggestion:

Waipara Springs Sauvignon Blanc – With youthful fruit intensity this Sauvignon Blanc offers plenty of zesty flavours following into a mouth-watering long finish

Asian Roasted Pork Belly (GF) **\$29.00**

Served with apple slaw, hoisin, pickled cucumber and sesame dressing

Wine Suggestion:

Waipara Springs Pinot Gris – A luscious fruit driven Pinot Gris, full bodied and aromatic with a zingy spice finish

Gourmet Steak Sandwich (GFO) **\$31.00**

Prime North Canterbury beef sirloin, french-fries, house baked bread, salad leaves and mustard seed aioli

Wine Suggestion:

Waipara Springs Pinot Noir – This Pinot Noir is elegant in structure, showing fine grained silky tannins and displays balance, length and concentration

Waipara Springs Premo Pinot Noir - Ripe tannins, smooth and elegant in profile a classic and perfect choice to match with this sirloin dish



PLATTERS

Waipara Springs Platter

\$40.00 small / \$65.00 Large

(Suitable for sharing) (GFO)

Our famous Antipasto platter comes with a selection of local cheeses, seasonal fruits, wood smoked Akaroa salmon, salami, olives, mixed leaves, marinated chicken nibbles, crumbed mushrooms, herb and garlic sausages (gf), dips, spiced nuts, house baked breads & crackers

Wine Suggestion:

With the variety this delectable platter has to offer, select from our wine list and enjoy with a wine that strikes the mood or weather of the day

Seafood Platter

\$65.00

(Suitable for sharing) (GFO)

Our selection of hot & cold seafood comes with garlic prawns, house smoked salmon, lemon pepper calamari, mini shrimp cocktail, passionfruit & sweet chilli mussels, cured salmon, mixed leaves, olives, dips, crackers & house baked bread

Wine Suggestion:

Waipara Springs Sauvignon Blanc - The perfect wine to enhance the rich and salty flavours of this appetizing seafood platter

SIDES

Gluten Free Bread \$5.00

Green Salad with Vinaigrette \$6.00

6 Crumbed Prawn Cutlets with Plum Sauce \$7.00

French Fries with Aioli \$7.00

Passionfruit & Sweet Chilli Mussels \$7.00

Some dishes can be modified to suit dietary requirements- please speak to one of our friendly Team.



DESSERTS

\$12.50

Vanilla Bean Crème Brulée

With berry compote and shortbread biscuit

Waipara Springs Ice Cream Sundae

A selection of vanilla bean, double chocolate and boysenberry ice creams with chocolate sauce

SLICES

\$5.00

Chocolate Brownie (GF)

Passionfruit Cheesecake

Apple Crumble

Chocolate and Almond Tart

Ice Cream Scoop – optional extra \$1.00

MUFFINS

\$4.00

Raspberry & White Chocolate

Cheese and Ham Muffin