



HANS HERZOG

Wine Lovers Lunches

Three course menus with different wine pairings, served by our sommeliers to tease your taste buds...
(Please let us know if you have any dietary requirements.)



Chef's selection

3 course menu \$69

Bread | Starter | Main | Dessert

ask your for today's choice

Sommelier selection

paired with three glasses of Hans' artisan wines add +\$36

(100ml for dry wines and 50ml for dessert wine)



Winelover's Lunch

3 course menu including our wine selection \$138

Bread | Starter | Main | Dessert

ask your for today's choice

Cuvée Thérèse, Rosé, Méthode Traditionelle, Brut, Vintage 2015 (100ml)

Two glasses of barrel aged white wines to match your entrée (each 100ml)

The iconic Cabernet-Merlot blend Spirit of Marlborough 2014 & 2010 (each 75ml)



Pinot-lovers lunch

3 course menu including our wine selection \$138

Bread | Starter | Main | Cheese

ask your for today's choice

Cuvée Thérèse, Rosé, Méthode Traditionelle, Brut, Vintage 2015 (each 100ml)

Pinot Gris 2017 (100ml)

Pinot Noir 2013 & Pinot Noir 2010 (each 75ml)

Pinot Noir Grand Duc 2012 (100ml)

