



HANS HERZOG

We are delighted that you have chosen to join us at our Estate's Gourmet Restaurant. Our chefs take inspiration from the riches of New Zealand's sea and land, creating unique dishes that feature the finest and freshest ingredients. We hope you find the same enjoyment dining with us as we had creating this experience.

Therese & Hans Herzog

À LA CARTE MENU



ENTRÉE

SOUNDS GOAT CURD

LEEK | ROQUETTE



\$23

MT. COOK SALMON

LEMON | SAFFRON



\$27

CHICKEN LIVER PARFAIT

ESTATE CHESTNUTS | CHAMPIGNON



\$25

GUÉRIDON

MT COOK SALMON



\$90

WAKANUI CHATEAUBRIAND



\$105

TO FINISH

'CHEESE ON WHEELS'



\$47

ESTATE PEAR

YOGHURT | CARAMEL



\$27

DESSERT

TASTING PLATE



\$32

COFFEE AND LEAF TEA ARE SERVED WITH PETIT FOURS \$7
A WONDERFUL SELECTION OF DIGESTIFS AND CUBAN CIGARS ARE AVAILABLE
THE À LA CARTE MENU IS DESIGNED TO BE ENJOYED BY THE WHOLE TABLE.



HANS HERZOG

WINE PAIRING

By Sommelier Pierre

Hans' famed handcrafted wines have stolen the hearts of wine lovers all over the world but it is only at our Estate that you can purchase the entire collection of his rare single vineyard wines. We offer worldwide delivery and our Sommeliers are happy to provide you with a price list.

ARNEIS 2017

A refreshing and aromatic wine bursting with notes of tropical stone fruit and a refined lemon zest kick! Flavours of Williams' pear sweep across the tongue and the balanced acidity make for an elegant and fresh finish. If you favour the primary fruit aromas and beautiful fragrance we suggest drinking this wine in its youth!



SAUVIGNON BLANC "SUR LIE" 2016

Reminiscent of a great Sancerre, this is not your typical Marlborough Savvy! Pure and elegant with creamy aromas of honeyed grapefruit and crisp pineapple, this wine is barrel aged for 12 months offering a striking texture and a strong backbone of fine acidity.



CHARDONNAY 2016

A smoky nose with stunning vibrancy. Big, bold and honeyed – massive in fact. Some oak still in evidence but still racy underneath. Ripe citrus fruit. Absolutely pure and bursting with energy. Rich and curvaceous across the tongue, yet still so elegant with a silky, smooth lingering finish.



PINOT NOIR 2013

A vibrant and alluring Pinot, exceptionally complex and concentrated with powerful flavours of red berries. The earthy character, embraced by beautiful acidity and strikingly ripe tannins are testament to Hans' 40 years of Pinot experience and truly expressive of the estate's outstanding terroir. Declared New Zealand's best Pinot by French wine critic Michel Bettane.



ZWEIGELT 2014

Austria's most popular red variety, exotic and deep purple in colour, with wonderful aromas of juicy ripe plums, black cherries, blackcurrants and Marzipan with spicy undertones. Highly complex, something truly spectacular!



'SPIRIT OF MARLBOROUGH' MERLOT CABERNET BLEND 2010

Luxury in a bottle! Like a true Pomerol, lavishly rich yet elegant and velvety with dark chocolate undertones. No costs have been spared and like a first growth Bordeaux, our 'Spirit' has years of barrel and bottle ageing for you to savour now or over the next decade.



BOTRYTIS RIESLING 2017 (50ML)

Handpicked in three passages at the end of May selecting only the berries affected by noble rot. The necessity for selective harvesting enables us to pick grapes at the optimum point of botrytis infection, crucial to the quality and purity of the wine. The tiny yield of 150g grapes per vine (normally 1kg for a dry Riesling) has been allowed to ferment for several months in an used oak puncheon.

