



ENTREES

BREAD PLATTER GF/DF on request	\$16
<i>Selection of turkish & multigrain bread served with pomace olive oil, balsamic vinegar and Crab Farm dukkah</i>	
ADD DIPS \$2 EACH -	<i>Kasundi Dip Spiced pumpkin dip</i>
OLIVES & BREAD GF/DF on request	\$14
<i>Accompanied with a side of grilled turkish bread.</i>	
MUSHROOM ARANCINI DF on request	\$16.50
<i>Crispy Risotto balls filled with mushroom, garlic and parsley served on a romesco sauce topped with parmesan cheese.</i>	
PORK SPRING ROLLS	\$16
<i>Served with sweet chilli mirin sauce</i>	
SWEET CHILLI CHICKEN	\$16.50
<i>Crispy fried chicken coated in thick flavoured Indo Chinese sauce</i>	

MAINS

SCOTCH FILLET GF on request	\$39
<i>250grm Angus scotch fillet served on hasselback potato, parmesan cheese, smoked mushroom and spinach topped with salsa verde and homemade port jus.</i>	
FISH OF THE DAY - GF/DF on request	\$38
<i>Pan Fried served on gourmet potatoes & red onion, orange, mint salad topped with Beurre Blanc sauce & orange reduction.</i>	
CALAMARI - GF/DF on request	\$30
<i>Szechuan pepper & sesame crusted calamari on a crispy noodle, mesculin, carrot, capsicum, cucumber salad with chilli, coriander & lime Thai dressing, aioli & mango.</i>	
CHICKEN FETTUCCINE	\$38
<i>Chicken, bacon, sundried tomato, mushrooms, spinach and parmesan cheese tossed in a creamy sauce</i>	
CRUMBED MUSHROOM RISOTTO BALLS DF on request	\$28
<i>Served on a rocket salad with a romesco sauce, salsa, with a pear, walnut and blue cheese salad.</i>	

MENU ADJUSTMENTS ARE SUBJECT TO DIETARY REQUIREMENTS ONLY. THANKS FOR YOUR UNDERSTANDING.

Crab Farm Winery

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PORK BELLY GF on request \$38
Served on red pepper potato mash, apple slaw, caramelised cashews and beurre blanc sauce

RICOTTA STUFFED PEPPER GF on request \$30
Ricotta cheese, herbs, pinenuts served on rocket salsa salad and mango chutney

PLATTERS

CHEESEBOARD GF on request \$37
*Kikorangi blue, Hohepa cumin dambo & creamy camembert cheeses served with crackers
 Crab Farm homemade chutney and fresh fruit.*

WINEMAKERS GF on request \$59
*A selection of in house Manuka smoked salmon, salami, Crab Farm olives, marinated feta, Hohepa
 cumin dambo kikorangi blue, fresh fruit, Crab Farm homemade chutneys, pickled onions, sundried
 tomatoes with multi grain bread.*

SEAFOOD PLATTER GF/DF on request \$73
*A selection of in-house Manuka smoked salmon, seafood chowder, pan fried scallops, garlic
 prawns, Sesame & panko crusted calamari, smoked fish pâté, marinated mussels, dipping
 sauces, salads with turkish & multi grain Bread*

SIDES

SAUTEED GREENS GF/DF \$9
Finished with garlic butter.

SIDE FRIES DF \$10
Served with aioli & tomato sauce.

BEER BATTERED FRIES DF \$12
Served with aioli & tomato sauce.

GREEN SALAD \$8
Dressed in balsamic dressing.

**MEDITERRANEAN
 COUSCOUS SALAD DF** \$12
Sundried tomato, salsa, olives

DESSERTS

SORBET GF/DF
 \$12
Pear & Feijoa

ICE CREAM SUNDAE
 \$10
*Served with chocolate sauce or
 berry sauce*

STICKY DATE
 \$16
*Served with butterscotch sauce
 and vanilla ice cream*

CHEESECAKE OF THE DAY
 \$16
*Served with Berry compote and
 whipped cream*