



Passage Rock Platter

Salami, Prosciutto, Mozzarella di Buffalo, Hummus, Tapenade, Tomatade, Pine-nuts and
Waiheke Olive Oil

Served with Home-made Focaccia Bread | \$55

Vegetarian Platter available on request | \$48



Starters

Marinated Olives | \$10

Bread and Dips | \$12

Bread, Dukkha and Olive Oil | \$12

Smoked Eel, smoked Hummus, Purple Beetroot, Gold Beetroot, Wild Rocket and Cumin Emulsion | \$24

Wine Match: Passage Rock Reserve Chardonnay | \$17 | GF

Sashimi Aoraki Gravlax Salmon with Wasabi Cream, NZ Salmon Caviar and Fresh Herbs | \$24

Wine Match: Passage Rock Gisborne Pinot Gris | \$12 | GF

Special Salad

Salad Greens, Parma Ham, Mozzarella, Truffle dressing, Red Onion and Pine-nuts | \$24

Wine Match: Passage Rose | \$12 | GF



Bar Plates

Plate of cured meats Salami and Prosciutto | \$18

Plate of 3 Cheeses: French Comte, Brie de Meaux and Blue d'Auvergne
served with Red Onion Chutney | \$24

Wine Match: Passage Rock Magnus 2014 | \$25



PASSAGE ROCK
WINES

Mains

Lamb Cooked Two Ways – Slow Cooked Lamb Shoulder and Crunchy Lamb Croquettes
served with Lamb Jus, Roast Baby Carrots and Mint Emulsion | \$34

Wine Match: Passage Rock Reserve Cabernet | \$20

Scallop and Prawns served with Parmesan Risotto, served with Bisque,
Celery Vinaigrette and Fried Shallots | \$34

Wine Match: Passage Rock Reserve Chardonnay | \$17 | GF

Duck Breast served with Porcini Jus, Truffle Mash and garnished with Fresh Asparagus | \$34

Wine Match: Passage Rock Magnus | \$25 | GF

Sides

Salad leaves | \$8

Fries with Aioli and Tomato Sauce | \$10

Kumara Chips Aioli and Tomato Sauce | \$14

Wood-Fired Pizzas

Please note; we can only accept two payments

W: www.passagerockwines.co.nz E: info@passagerockwines.co.nz P: (+ 64) 9 372 7257 F: (+64) 9 372 3263

*One account per table please. 2% surcharge applies for credit card transactions



Savoyarde Pizza

Parmesan and Truffle Oil, Speck, Potato, Red Onion on Mascarpone herb base | \$29

Wine Match Passage Rock Sisters | \$14

Asparagus Pizza

Passatta, Grated Mozzarella, Asparagus, Blue Cheese

Prosciutto and Olives | \$29

Wine Match: Passage Rock Reserve Syrah 2014 | \$20

Veggie Pizza

Courgette, Mushroom, Sundried Tomato, Olives and Feta and Passatta | \$25

Wine Match: Passage Rock Pinot Gris | \$14

Blue Cheese Pizza

Blue Cheese, Pine nuts, Rocket and Olives and Passatta (V) | \$26

Wine Match: Passage Reserve Chardonnay | \$17

Meat Lovers Pizza

Salami Dry Cured Sliced Speck Ham, Black Olives and Passatta | \$29

Wine Match: Passage Rock Syrah 2017 | \$14

Kids Pizzas

Kids Ham and Cheese Pizza | \$12

Kids Ham Cheese and Pineapple | \$12

Pizza Sides

Shoestring Fries | \$10

Kumara Fries | \$14

Green Leaves | \$8

Gluten Free Pizza Base | \$4

Desserts

Please note; we can only accept two payments



PASSAGE ROCK
WINES



Special Dessert of the day | \$16

Wine Match: Passage Rock Matuku | \$ 20

Chocolate and Macadamia Cake with Fresh Pear and Chocolate Mousse | \$18

Wine Match: Passage Late Harvest Cabernet | \$19

Kids Ice Cream | \$4

Beverages | Hot

Coffee

Short black | \$ 4.00

Cappuccino, Flat White, Long Black | \$ 4.50

Latte, Mochaccino, Hot Chocolate | \$ 5.00

Tea

English Breakfast Blend | \$ 4.00

Earl Grey | \$ 4.00

Cinnamon Sweetie | \$ 4.00

Jade Green Sencha | \$ 4.00

Japanese Lime Green Tea | \$ 4.00

Ginger Lemon Kiss | \$ 4.00

Otago Summer Fruits | \$ 4.00

Pure Peppermint | \$ 4.00

Wine | White

Please note; we can only accept two payments

W: www.passagerockwines.co.nz E: info@passagerockwines.co.nz P: (+ 64) 9 372 7257 F: (+64) 9 372 3263

*One account per table please. 2% surcharge applies for credit card transactions



Passage Rock Gisborne Pinot Gris 2016

Light tropical notes, pear, panacotta, delicate florals in an off-dry style.

G \$12 | B \$55

Passage Rock Rose 2017

Aromas of bright, early summer fruits. A light vanilla creaminess merged with raspberry, redcurrants, cranberry and juniper. A fresh, crisp palate of hibiscus and rosehip.

G \$12 | B \$55

Passage Rock Sauvignon Blanc 2017

Uniquely grown on the Island with aromas of elderflower, guava, passionfruit, melon and crisp apple, gooseberry and a touch of honey. An elegant thirst-quenching wine.

G \$14 | B \$60

Passage Rock Waiheke Island Pinot Gris

A deliciously aromatic wine, aromas of poached pear, lychees, with a gentle acidity and a soft citrus zest finish.

G \$14 | B \$60

Passage Rock Marlborough Chardonnay

Delightfully balanced fruit and oak, Passionfruit vanilla and peach with butterscotch undertones.

G \$13 | B \$55

Passage Rock Reserve Chardonnay 2017

Our gold medal winning luscious white florals, green citrus and poached stone fruit.

Toasty caramel notes.

G \$17 | B \$75

Passage Rock Matuku 2017

Oak-aged Viognier, Sauvignon Blanc, Pinot Gris and Chardonnay. A fruitful voluptuous wine, with long, lingering flavours.

G \$20 | B \$90

Passage Rock Methode Traditionelle

Baked brioche and melon with a fine bead and zesty finish. A succulent, bubbly wine.

G \$14 | B \$60

Wine | Red

Passage Rock Sisters 2015

Please note; we can only accept two payments



A distinctive blend of Syrah and Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot and Petit Verdot.
Warm and complex, an iconic Waiheke wine. Cassis, berries, light florals and herbal character
with spice undertones.

G \$14 | B \$60

Passage Rock Syrah 2017

Waiheke Syrah at its finest, our 2017 vintage exhibits complex aromas of dark cherry and muscatels.
Subtle flavours of Five spice and cacao with bright blackcurrant.

G \$14 | B \$60

Passage Rock Reserve Cabernet Sauvignon/Merlot 2013

Ruby and Carmine in the glass. Excellent Vintage. Exuberant rich Cabernet with expressions of coffee,
eucalyptus, rosemary, juicy dark berries, cedar and cherry on the nose.

G \$20 | B \$90

Passage Rock Reserve Syrah 2014

One of the top Syrah in New Zealand Syrah. Dense, weighty Syrah from our select Reserve vines . Dark
Berry, dark chocolate, cracked black pepper and nutty oak. Cedar and Vanillin undertones. Gold medal
and trophy International Wine Challenge.

G \$20 | B \$90

Passage Rock Magnus 2014

Estate grown, blended from our top 6 barrels. Syrah, Cabernet, Merlot, Malbec, Petit Verdot, and
Montepulciano. Bright, ripe fruits, deep and intense in the glass. Violets and floral aromas, morello
cherries and dark woody character. A Symphony.

G \$25 | B \$120

Late Harvest Cabernet 2016

Blackcurrant fool, festive fruits swathed in brandy aromas, accompanied by dark ripe cherry.
Enticing, soft and full, it explodes on the palate with a luscious voracity.

G \$15 | B \$65

Beverages | Cold

Please note; we can only accept two payments



PASSAGE ROCK
WINES

Iced coffee | \$ 9.00

Affogato | \$ 7.00

Cola | \$ 5.50

Guava | \$ 5.50

Lemonade | \$ 5.50

Ginger Beer | \$ 5.50

Orange Juice | \$ 4.50

Apple Juice | \$ 4.50

Lemon Lime and Bitters | \$ 5.50

Tropical Mango | \$ 5.50

Sparkling/Still Mineral Water 750ml | \$ 9.00

Sparkling/Still Mineral Water 350ml | \$ 4.50

Beers

Corona | \$ 9.00

Stella | \$ 9.00

Asahi | \$ 9.00

Light Beer (0.5%) | \$ 9.00

V = Vegetarian | GF = Gluten Free | VG = Vegan

Please note; we can only accept two payments

W: www.passagerockwines.co.nz E: info@passagerockwines.co.nz P: (+ 64) 9 372 7257 F: (+64) 9 372 3263

*One account per table please. 2% surcharge applies for credit card transactions