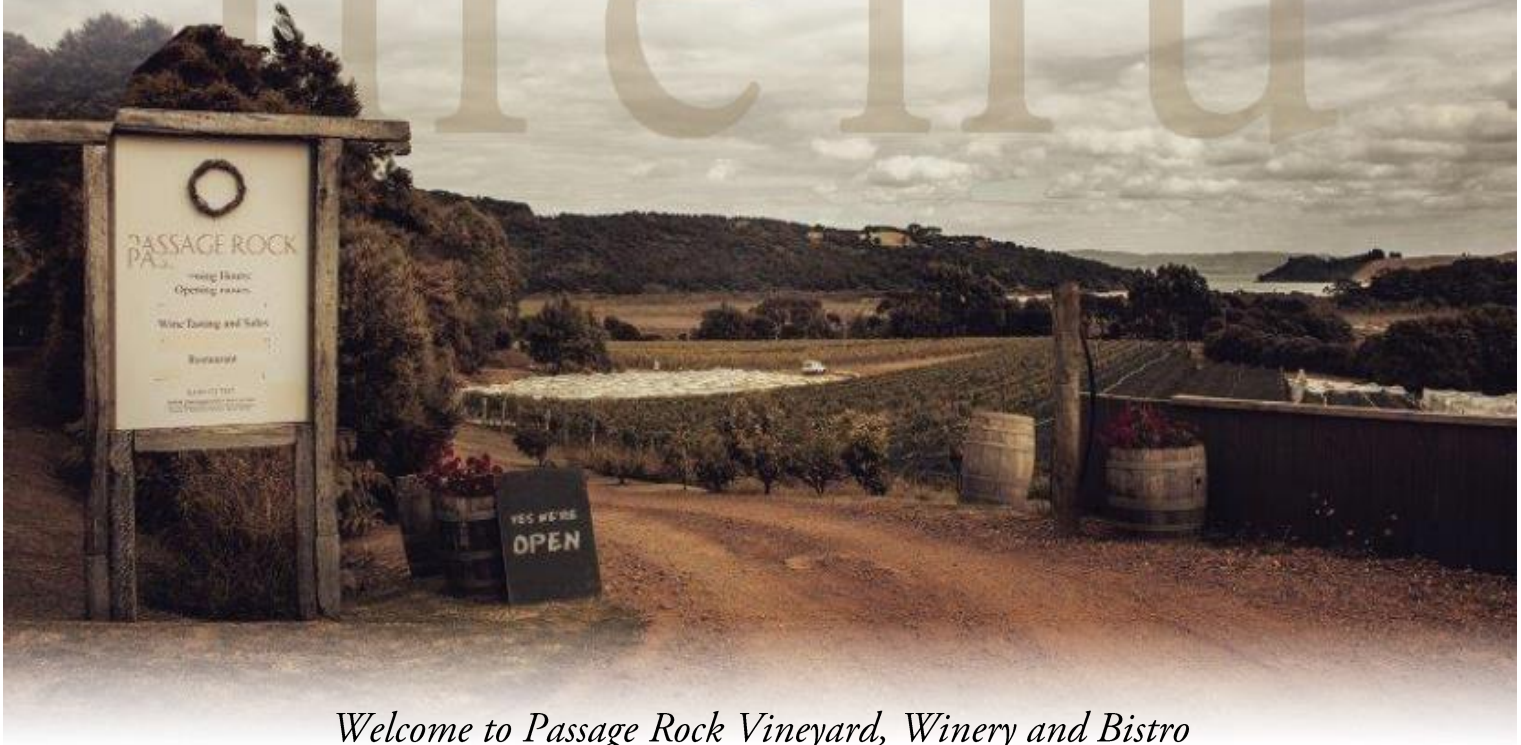




PASSAGE ROCK
WINES

menu



Welcome to Passage Rock Vineyard, Winery and Bistro

In 1993, Veronika and I, David Evans-Gander, set out on a quest to create a sustainable wine lifestyle in a beautiful part of New Zealand.

25 years later, Passage Rock supports some 10 families and works with many New Zealand and international businesses. Our passion and ability to produce great wine has only gotten stronger. Our bistro presents a great chance for you to enjoy delicious, freshly prepared, modern cuisine at its source.

Passage Rock Wines holds more awards for our Waiheke grown wines than any other winery on the island. Our vineyards are located on four sites, spanning the length of Waiheke Island. Each site was chosen for its distinctive ability to best grow the grape varieties planted on it.

We hope you will enjoy our local wines, which both challenge and satisfy your palate at the same time.

Thank you for choosing to dine here at Passage Rock.
We wish you a fantastic food and wine experience. We hope you take away great memories, and some of our Vineyard exclusive wines to enjoy.

David and Veronika, and the whole team here at Passage Rock.



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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

Please note; we can only accept two payments

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



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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

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Wood-Fired Pizzas

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

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Green Leaves | \$8

Gluten Free Pizza Base | \$4

Desserts

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

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Wine | White

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.

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G \$14 | B \$60

Wine | Red

Passage Rock Sisters 2015

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

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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

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

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Our story

1994 – With little more than youth and strong desire to succeed, we started planting the first of our vines. We embraced a sustainable viticulture and winery management system, though our dream of growing organically was met with many challenges.

1997 – We produced our very first vintage of not even 150 bottles.

1998 – Barrels of our first wines were made, labelled as Camana Farm.

1999 – We produced some 16 barrels of our first commercial vintage, a blend of Merlot, Cabernet Franc and Cabernet Sauvignon. This wine gained good press and we began being known as a quality producer.

2000 – We purchased the Palmers Garden Centre building in St Lukes and moved it here in pieces, to be reborn as our winery and restaurant.

2001 – We saw some big changes in our lives, with the arrival of our first child and the opening of our cellar door and cafe. Our determination to produce excellent, good value wines gained us recognition on the Waiheke wine scene.

2004 – Passage Rock 2003 Syrah won the trophy at the Air New Zealand Wine Awards, Best New Zealand Syrah. It was an amazing achievement, establishing us as one of New Zealand's finest red wine producers.

2006 – Our second child was born. Our 2005 Syrah took the top spot in Cuisine Magazines Syrah tastings and our Reserve Syrah took second place.

2009 – Passage Rock 2008 Reserve Syrah won 3 trophies, including best New Zealand red wine, at the world's biggest wine show, the International Wine Challenge in London.

2012 – Passage Rock Syrah 2010 won the trophy for Best New Zealand Syrah for the second time at the Air New Zealand Wine Awards. We have also been awarded 2 trophies for our Viognier and 6 gold medals for our Reserve Syrah 2012

2013 – Passage Rock Syrah 2013 was awarded top 10 in the Decanter Magazine and was awarded 95/100 by Bob Campbell.

2014 – Our Reserve Syrah 2014 was awarded the Syrah trophy and gold medal in the Wine Challenge in London. Also its been awarded 95/100 by Cameron Douglas (Master sommelier)

2018 – Reserve Chardonnay 2017 – Gold Medal NZIWCS

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