



Boutique Winery, Restaurant and Event Venue

Melton Estate

Weedons Ross Road • West Melton • Christchurch 03 347 4968 • www.meltonestate.co.nz



MELTON ESTATE WINERY RESTAURANT

Melton Estate is a family owned boutique winery, restaurant and event venue. We pride ourselves on using fresh, quality produce sourced from local suppliers, including of course the beautiful boutique wine made from the vines surrounding the winery.

We are happy to accommodate any dietary requirements as all of our dishes are prepared on-site by our own culinary team. Please let our staff know of your dietary requirements.

We ask guests not to bring in other food/cakes as our strict Food and Health Certification does not allow for this. Please let us know if you require birthday cakes or plates made two days prior as we are happy to accommodate

All of our wines are available to "take home" at Cellar Door prices. A great gift idea for family and friends. Full cases are at special prices. Gift vouchers are also available.

We would appreciate one account per table please.

I would welcome any feedback so that we can continually improve our offering to you our valued guest. Thanks for your visit to Melton Estate...

Tracy Caunter
Owner and Restaurant Manager

BEVERAGE LIST

Beers		Spirits (doubles served)	8.5
Heineken Corona	8 8	(Gin, Vodka, Bourbon, Rum, Brandy, Whisky) Soft Drinks	
Steinlager Pure	8	Orange Juice	4
Speights Gold	7	Lemonade, Coke	4
Speights Old Dark	8	Sparkling Lemon	4
Amstel Light	7.5	Raspberry Lemonade	4
		Bundaberg Ginger Beer	4.5
Monteith's Apple Cider	8	Lemon, Lime & Bitters	4.5



MELTON ESTATE WINE LIST

Our Beautiful Boutique Wines	Glass	Bottle
Melton Estate "Summer Love" Sparkling Riesling Ripe Riesling provides crisp fruit flavours and a touch of Pinot Noir	9.5	39
adds the distinctive pink colour. Summer Love has an exciting spritz and is the perfect celebration wine for all occasions.		(375ml) 21
Melton Estate "Meltonia" Méthode Traditionelle Meltonia is a cuvée of estate-grown Chardonnay, Pinot Noir and Pinot Meunier. The grapes were hand-picked by friends and family, then a careful two-year ferment commenced. The long wait was worth it.	12	44
Melton Estate Sauvignon Blanc Aromas of tropical passionfruit and pineapple on the nose. Herbaceous characters of nettle and fresh cut grass. Fresh juicy acidity on the palate.	8.5	36
Melton Estate Pinot Gris Tastes of pear drops, nectarine and citrus with hint of honey on the nose. The palate has white peach, ginger and fine citrus with a lively texture.	8.5	36
Melton Estate Rosé of Pinot Noir Aromatics of strawberries on the nose. A fresh palate and fruit-driven intensity derived from Pinot Noir grapes. Ideal food match wine.	8.5	36
Melton Estate Riesling A dry aromatic style which displays hints of lime and honey. A crisp clean wine with length and elegance. Classic Canterbury Riesling.	8.5	36
Melton Estate Chardonnay Lightly oaked in new barrels to allow the fruit to fully express its appeal. Butterscotch notes over golden fruit tones will appeal.	9	37
Melton Estate Pinot Noir Aged in French oak for 12 months. Cherry, red currents, strawberries with a touch of spice, smoke and a hint of violets. Fresh and vibrant.	9.5	39



ENTRÉE SELECTION

Tasting of Melton Estate Wines – taste 5 of our beautiful boutique wines. The tasting amount will be refunded with the purchase of 2 or more bottles taken home from the Cellar Door.	
The Melton Platter – an antipasti platter of a selection of meat, seafood, and accompanied with homemade, kasundi, marinated olives, cheese selection, dips and spreads. Served with crackers and bread. Made to share for two.	45
Wine suggestion - Melton Estate "Summer Love" Sparkling Riesling Cheese Plate – Speciality cheese selection served with fresh fruit, chutney and crackers. Made for two.	22
Wine suggestion - Melton Estate Tasting Selection Homemade Bread and Dips - served with a selection of three dips Wine suggestion - Melton Estate Riesling	12.5
Bruschetta – a seasonal fresh creation from the kitchen Wine suggestion - Melton Estate Rose of Pinot Noir	14
Smoked Salmon Mousse—house smoked Akaroa salmon with petite salad and crostini Wine suggestion - Melton Estate Pinot Gris	16
Atlantic Scallops – served on pea puree with pork belly Wine suggestion - Melton Estate Sauvignon Blanc	18



MAIN COURSE FARE

Chicken Breast – tarragon white wine cream sauce, sautéed potatoes	29
and seasonal vegetables.	
Wine suggestion - Melton Estate Chardonnay	
Akaroa Salmon – crispy skin salmon with herb potatoes, salsa verde	31
and seasonal salad	
Wine suggestion - Melton Estate Sauvignon Blanc	
Canterbury Lamb Rump— with a celeriac puree, mint jelly and	32
vegetables medley	
Wine suggestion - Melton Estate Pinot Noir	
Venison Fillet- creamy mash, with green pepper sauce and	33
seasonal vegetables	
Wine suggestion - Melton Estate Pinot Noir	
Risotto – vegetarian risotto with mushroom, thyme and truffle oil	25
Wine suggestion - Melton Estate Pinot Gris	





COFFEE AND TEA SELECTION

Switch Espresso is a local boutique roaster, located in Christchurch. They specialise in 100% fair trade and organic coffee. At Melton Estate we like their Zap blend: richly flavoured, full bodied and strong - a powerful blend to electrify your soul.

Coffee Selection

Peppermint

Berry Fruit



4

4

Short Espresso / Long Black 4 Flat White Latte Cappuccino Mochaccino 4.5 Hot Chocolate 4.5 Chai Latte 4 Syrups- Vanilla, Hazelnut, Caramel 50c 50c Large mug **Tea Selection** English Breakfast 4 Earl Grey 4 Green 4



DESSERT SELECTION

Melton Estate Tasting Plate – a selection of dessert treats from the menu as a shared plate	20
Tiramisu – an Italian dessert with sponge fingers dipped in coffee and chocolate, layered in mascarpone and a hint of rum	12.5
Orange and Almond Cake – served warm with chantilly whipped cream GF	12
Cheesecake Wontons – deep fried, dusted with cinnamon sugar and drizzled with a chocolate sauce	10.5
Affogato – vanilla ice cream with a double shot of espresso	10.5
Slice of the Day – Ask our waitresses for the little sweet treat option	6.5





CHILDREN'S MENU

For children under 12 years

Kids Platter - selection of goodies, including fruit, carrot sticks, cheese, crackers, raisins, cheerio sausages	12.5
Junior Toasted Sandwich - choose any two fillings from ham, cheese, tomato, and onion	6.5
Beef Burger - beef patty, cheese, lettuce, in a lightly toasted bun and served with roasted potatoes and tomato sauce	12.5
Pasta - penne pasta with your choice of either creamy sauce with ham, a cheesy sauce, or just plain with grated cheese	12.5
Chicken - chicken with roasted potatoes, salad, and tomato sauce	13.50
Ice Cream Bowl - with sprinkles and your choice of chocolate or berry topping	6.5





For your child's safety - Please do not allow children to enter the vineyard without supervision as there are multiple hazards. Be aware of the water race around the Pavilion. Please supervise children on all play equipment.



CELLAR DOOR SPECIAL PRICES

Wines to take home and share...

	Case	Bottle
Melton Estate Summer Love 750ml	249	25
Melton Estate Summer Love 375ml	139	14
Summer Love Gift Pack - 375ml x 2		28
Melton Estate Meltonia Méthode Traditionelle	319	32
Melton Estate Sauvignon Blanc	199	20
Melton Estate Riesling	199	20
Melton Estate Rosé of Pinot Noir	199	20
Melton Estate Pinot Gris	199	20
Melton Estate Chardonnay	229	23
Melton Estate Pinot Noir	249	25

Take home Cellar Door Prices are shown on this page. Please refer to page 2 for wine whilst dining in our restaurant.

A case of wine includes 12 bottles of beautiful boutique wine for the price of 10. Please ask our friendly staff if you would like help with your wine selection.



Suggested Tasting Order >>> Chardonnay & Riesling also available.



Take Home Cellar Door prices shown. Special case price is 10 x the bottle price.

(12 750ml bottles per case)

\$25 per bottle \$249 per case

Ripe Riesling ensures rich
fruit flavours and a little
Pinot adds the distinctive
pink colour. Summer Love
has an exciting spritz and is
surprisingly moorish.

A fruit driv
aromas
passionfruit
the nose
herbaceous



\$20 per bottle \$199 per case

A fruit driven Marlborough Sauvignon Blanc with aromas of tropical passionfruit and pineapple on the nose followed by herbaceous characters of nettle and fresh cut grass.



Pinot Gris \$20 per bottle \$199 per case

Estate grown Pinot Gris.
Tastes of pear drops,
nectarine and citrus with hint
of honey on the nose. The
palate has spice influences
and a supple finish to enjoy.



Rosé \$20 per bottle \$199 per case

Our Rosé was made entirely from ripe Pinot Noir grapes. Rosé lovers will find delicate strawberry flavours, then sweet fruit Pinot Noir hints on the back palate.



Pinot Noir \$25 per bottle \$249 per case

Prime estate grown Pinot Noir. Aged in French oak barrels for 12 months aromatics of cherry, red current, strawberry with a touch of spice, smoke and a hint of violets.

