



**WELCOME TO
WILD ESTATE VINEYARD RESTAURANT
WAIHEKE ISLAND BREWERY
WILD ON WAIHEKE ACTIVITIES**

Our boutique family owned vineyard prides itself on creating a quality, unique dining experience to suit all ages and occasions. If you love casual, cool friendly vibes, you'll love Wild Estate.

We create artisan food and beverages perfect for sharing in a stylish, yet relaxed setting. Whether you're joining us with family, friends or work colleagues, our island inspired food is fresh, vibrant, and made to be enjoyed in good company.

The stunning views over our boutique vineyard are perfect. Inspired to blend into our rural native bush surroundings, our Restaurant has a wall of glass sliders that entirely open the building to offer you alfresco dining, whatever the weather.

**OUR GLASS PAVILION OFFERS INDOOR & OUTDOOR DINING
SURROUNDED BY BEAUTIFUL VINEYARD VIEWS**

WILD ESTATE VINEYARD

Glass/Bottle

SAUVIGNON BLANC 2023

MARLBOROUGH

Tropical fruits, gooseberry, white peach, fresh Thai lime, balanced acidity.

ABV13% - 2022 - 4 Stars – Michael Cooper..... 12/55

PINOT GRIS 2023

WAIHEKE ISLAND

Great purity with citrus aromas followed by luscious ginger and pear with a fresh off dry and crisp finish. ABV13%

90 Pts James Suckling, 93 Pts Cameron Douglas, 90 Pts Bob Campbell MW 17/80

CHARDONNAY 2019

MARLBOROUGH

A well-crafted barrique fermented chardonnay with beautiful nutty characters, delicious complexity of citrus and summer fruits. A great example of Waiheke Chardonnay. ABV13% - 15/70

ROSÈ 2023

WAIHEKE ISLAND

Bursting from your glass with notes of white peach, nectarine, raspberry and a touch of liquorice. The palate is soft, juicy and elegant, followed by a clean citrus finish. Merlot/Cabernet Franc/Malbec. ABV12% - 90 Pts Cameron Douglas..... 15/70

WILDLING 2021

WAIHEKE ISLAND

A delightful red blend offering complementary components resulting in a well-structured wine with ripe berry fruit, cherry, cassis & subtle oak. ABV14%.

Merlot/Syrah/Malbec. 4 Stars James Suckling, 92 Pts Cameron Douglas, 91 Pts Bob Campbell MW 15/70

WILD ESTATE VINEYARD RESERVES

WANDERLUST CHARDONNAY 2022

WAIHEKE ISLAND

A single vineyard blend of old & young vines. Concentrated aromas of ripe citrus, stone fruit and tropical flavours, with a complex creamy barrel ferment, and nutty, toasty oak. ABV13%. Limited edition of just 41 cases.

4 Stars James Suckling, 93 Pts Cameron Douglas MS..... 20/90

WANDERLUST 'THE REDS' 2020

WAIHEKE ISLAND

Our Bordeaux blend highlights the very best parcels offering delicious plum, berries, spicy undertones of toasty oak, rounded tannins and a nicely structured finish. ABV14%. Limited edition of just 91 cases. Merlot/Malbec/Syrah..... 20/90

WANDERLUST SYRAH 2022

WAIHEKE ISLAND

Our second single vineyard Syrah comes from the highest point in the vineyard, and is limited to just 1 ½ barrels. Full bodied with lovely fresh blackberries, cherry, black pepper and cedar spice. Silky and elegant, with fine tannins and balanced acidity. ABV14%. Limited edition of just 45 cases.

2021-5 star James Suckling..... 22/95

OUR FLAGSHIP – THE ‘W’

Every few years the weather gods truly align, and we find ourselves with an exceptional vintage. This makes great cause for celebration. On these rare occasions, we bring you ‘The W’ – a superior wine crafted from the best of the best - hand-picked from our low-yielding vines expressing the true terroir of the premium Onetangi Valley. A wine for cellaring and celebrations.

Packwine Awards 2023 – Trophy for Best Presentation & Giftpack Design & Gold for Best Luxury Label.

‘THE W’ 2019

WAIHEKE ISLAND

Dark plum with undertones of delicious cocoa and vanilla, leather saddle and subtle mushroom, a sprinkling of violets and morning dew, intertwined with beautifully refined tannins. Big, ripe, almost succulent red with cassis, blackcurrant, blackberry, ripe plum, Christmas cake, liquorice and nutty oak flavours. ABV14%, Limited edition of just 83 cases.

Merlot/Cabernet Franc/Malbec. 5 Stars – Michael Cooper, 95 pts Bob Campbell.....190

‘THE W’ 2020

WAIHEKE ISLAND

Selecting exceptional parcels of Merlot to bring a bold and flavoursome wine, with glorious black doris plum, mint and undertones of leather and spice, intertwined with mouth-watering acidity. Limited edition of just 50 cases. 100% Merlot, ABV14%

92 Pts James Suckling, 94 Pts Cameron Douglas, 95 Pts Bob Campbell10/30/150

SPARKLING WINES

WILD ESTATE BRUT NZ.....MARBOROUGH

Our Brut Non-Vintage is a classic Méthode Traditionelle style – comprising the three great varietals; the structure of Chardonnay, finesse of Pinot Noir and softness of Pinot Meunier, gently combined for 18 months on lees, creating subtle biscuit aromas of light brioche to create a beautifully complex yet elegant wine. Chardonnay/ Pinot Noir/ Pinot Meunier - ABV12.5%.....18/85

VEUVE CLICQUOT Brut NV Champagne, France.....140

VEUVE CLICQUOT Rose NV Champagne, France.....165

WINE TASTING FLIGHTS / PADDLES

Our Cellar Door offers an informative Tasting Experience to enable you to taste our wines at your leisure. Tastings are available in the Cellar Door on Weekends, and upstairs when the Cellar is closed. Full glasses upstairs only during Weekend Lunch Service.

Iconic Waiheke Wines (4 tastes) Rose, Wildling, The Reds, ‘The W’25

Brewers Flight – Waiheke Island Brewery (4 tastes).....20

WAIHEKE ISLAND BREWERY

Our beers are freshly brewed onsite & served tank to tap – fresh is best!

WAIHEKE ISLAND BREWERY HAZY HEFE

Bavarian Hefe-Weizen classic unfiltered wheat, authentic clove & banana, add lemon on a hot summer's day! 50/50 Bohemian Pilsner/malted wheat, lightly hopped Pacific Hallertau. 4.5%ABV..... 12

WAIHEKE ISLAND BREWERY PILSNER

A Classic NZ Pilsner - pale straw colour and made with the addition of Kahatu hops, bringing fresh tropical fruit characters and a lager yeast for a refreshing summer beer. 4.5%ABV 13

WAIHEKE ISLAND BREWERY BAROONA PALE ALE

Launched in 1997 and the first NZ beer to feature our famous Saaz B (Motueka) hops! Grapefruit peel and floral character, this golden Cologne style ale has 90% pilsner/10% malted wheat, top fermented & a touch of dry hopping to intensify flavours. 4.7%ABV 13

WAIHEKE ISLAND BREWERY ISLAND APA

Waiheke's own American Pale Ale is rich red in colour, with a full malty palate, followed by intense Simcoe hoppy bitterness and powerful aroma. 5% ABV 13

WAIHEKE ISLAND BREWERY – SMALL BATCH

Our small batch brews are constantly revolving, it's where we get creative brewing seasonal, crafty brews. Ask your server about our current microbrew. 14

WAIHEKE ISLAND BREWERY – CIDER

Brewed on site alongside our beers from Hawkes Bay Granny Smith apples. Crisp apple flavour and just the right level of sweetness. The aroma and flavour are both full of fresh apple notes and a lingering finish. 5.5%ABV..... 13

WAIHEKE ISLAND BREWERY GINGERBEER

A refreshing, slightly spicy flavour, made with fresh root ginger, lemons, Manuka honey and a touch of raw sugar. Drier than most commercial products, it contains less sugar and has medicinal benefits. 0% ABV..... 8.5

COCKTAILS

MOSCOW MULE – OUR SIGNATURE COCKTAIL

Vodka, fresh mint, lime, bitters, Waiheke Island Brewery Ginger beer20

DARK & STORMY *Rum, Waiheke Island Brewery Gingerbeer, mint, bitters, lime*.....20

PIMMS MULE –*Gin, Pimms, Waiheke Island Brewery Ginger beer, cucumber, lemon, lime, mint, orange slice*21

APPLE PIE *Vodka, caramel, apple juice, cinnamon, topped with Waiheke Island Brewery Cider & pear*.....21

LOVE IN THE VINES *Vodka, lychee liqueur, orange & cranberry juice*21

APEROL SPRITZ - *Prosecco, Aperol, soda, orange slice*20

ESPRESSO MARTINI – *Espresso, vodka, Kahlua*24

HUGO - *Elderflower liqueur, Prosecco, lime, mint, Sparkling Water*20

SPIRITS

SPIRITS & MIX –

Bourbon, Gin, Vodka, Bacardi, Rum, Scotch, Bailey’s, Kahlua.....15

PREMIUM GIN

Waiheke Island Distilling Premium Gin, Scapegrace 19.5
.....*Add Fever Tree Tonic + 2*

GLENMORANGIE SINGLE MALT22

JACK DANIELS/ CANADIAN CLUB16

WILD DAYS RUM - *Waiheke Island*.....18

LOW & NO ALCOHOL BEVERAGES

WAIHEKE SHANDY - a refreshing 50/50 blend of Waiheke Island Brewery Pilsner and non-alcoholic Gingerbeer.....	11
McLEODS LIGHT BEER (2.3% ABV).....	11
ZERO ALCOHOL BEER – Heineken, Bach Brewing All Day.....	11
GIESEN ZERO SAUVIGNON BLANC	
<i>Marlborough Sauvignon Blanc / alcohol removed (< 0.5% ABV)</i>	10/50
GIESEN ZERO ROSE	
<i>New Zealand Rose/ alcohol removed (< 0.5% ABV)</i>	10/50
G&T AF Pink Grapefruit & Rose G&T (0% ABV).....	12
ZERO SPRITZER –Zero Sauvignon Blanc, Waiheke Island Brewery <i>Gingerbeer, fresh lime (< 0.25% ABV)</i>	15

SOFT DRINKS

WAIHEKE ISLAND BREWERY GINGER BEER	
<i>Brewed just like grandma's! Refreshing, slightly spicy, fresh root ginger, fresh lemon, Manuka honey & a touch of raw sugar (0% ABV)</i>	8.5
PREMIUM SOFTDRINKS	
<i>Red Bull, Lemon Lime & bitters, Phoenix Sparkling Water</i>	7
<i>Timmy Smith Hibiscus Ginger Sparkling Tea, Kombucha, Fever Tree tonic</i>	10
BOTTLED WATER - Antipodes Sparkling / Still – 1 litre	12
SOFT DRINKS – Coke, Diet & Zero; Sprite & Zero, Fanta, L&P, Ginger Ale, Tonic, Soda	6
JUICES - Apple, Orange, Pineapple, Cranberry, Grapefruit, Tomato	6

CHILDRENS DRINKS

WAIHEKE ISLAND BREWERY GINGER BEER	5
JUICES - apple, orange, pineapple, cranberry, grapefruit	4
SOFT DRINKS – Coke, Sprite, Fanta, Raspberry Lemonade, L&P	4

SMALL PLATES

OLIVES (VE) <i>Local and imported olives in olive oil / herbs and spices</i>	10
FRIES (*) <i>Aioli</i>	13
BEER BATTERED ONION RINGS (V) <i>Sweet chilli</i>	14
FRESHLY SEEDED LOAF (V) <i>smoked butter</i>	15
CARAMELISED PIZZABREAD (V) <i>caramelised onion / mozzarella / garlic / rosemary / sea salt</i>	17
TEMPURA EGGPLANT (VE) <i>cashew nut cream, sticky miso caramel, Firecracker sauce, chilli, coriander</i>	22
SMOKED KAHAWAI PÂTÉ <i>pickled onion, crispy caper, lavosh</i>	22
BUFFALO CHICKEN (*) <i>house made hot sauce / blue cheese whip</i>	23
FLASHFRIED SQUID (*) <i>lemon pepper salt / garlic aioli</i>	22
SEASONAL SIDE SALAD (*) <i>greens/walnut/pear/parmesan</i>	15

LARGE PLATES

BANG BANG CHICKEN SALAD <i>Master stock chicken, wong bok, coriander, chilli, pickled papaya, wonton croutons, Bang Bang dressing</i>	34
FIRECRACKER SALAD (VE) <i>Tempura eggplant, sesame beetroot, cured carrots, edamame, sticky rice, coriander, wasabi pea, broad bean crumble</i>	34
PRAWN LINGUINE <i>Whole black tiger prawns, Crayfish Oil, sundried tomato, garlic chilli crumb, lemon mascarpone</i>	36
LAMB RUMP (GF*) <i>NZ Lamb, tabbouleh, tahini & honey yogurt, pomegranate glaze</i>	39
THE HUNTSMAN <i>(Meal for 2 or snack for 4)</i> <i>House smoked brisket / buffalo chicken & blue cheese whip / NZ lamb rump / tabbouleh / potato roasties / honey glazed carrots / warmed bread w smoked butter</i>	79

GOURMET BURGER

WAGYU BURGER

Wagyu beef / house made chutney / pickles / salad leaves / Swiss cheese / mustard mayo / brioche bun / fries / tomato sauce.....29

GOURMET PIZZAS

MARGHERITA PIZZA (V)

Slow roasted roma tomato / buffalo mozzarella / basil herb oil.....30

THE ROCK PIZZA

Roast chicken / avocado / red onion / capsicum / citrus sour cream / oregano / coriander / jalapeno32

PUTIKI PIZZA (V)

Baby spinach / sautéed mushrooms / roasted capsicum / onion / feta.....32

PEPPERONI PIZZA

Sliced pepperoni / black olive / red onion / chilli oil.....32

GLUTEN FREE BASE* 4

VEGAN CHEESE SUBSTITUTE..... 4

PLATTERS

ANTIPASTO PLATTER

Smoked Kahawai pâté / salami / olives / Whitestone brie / artichoke / sundried tomatoes / pickles / bread / crackers.....48

NZ CHEESE BOARD

Whitestone Brie, Kikorangi Blue, Aged Cheddar w seasonal fruit, quince paste, crackers, bread, nuts.....44

EXTRA BREAD (V) (2)..... 5

EXTRA SAUCE *Tomato / aioli / sweet chilli*..... 2

* Made with gluten free ingredients

CHILDREN (UNDER 10)

CHEESE BURGER

Beef patty / fries / salad / cheese / tomato sauce 16

CHICKEN

Chicken skewers (2) / fries / salad / tomato sauce 16

DESSERT, TEA & COFFEE

DESSERT OF THE DAY *please ask your server for today's special* 15

COFFEE – *flat white / espresso / long black* 5

TEA – *tea / herbal teas* 4

ICECREAMS

PADDLEPOP / CYCLONE 4.5

CORNETTO / MAGNUM 5.5

We request one account per table (maximum 4 splits)

ACTIVITIES

ARCHERY

½ HOUR SESSION

Practice your Hunger Games skills amongst our vines. Our trained facilitators will give full instructions to help you master your skills whilst ensuring your safety of course.

1-5 people (per person rate).....40
6-10 people (per person rate).....35

CLAYBIRD SHOOTING

½ HOUR SESSION

The wild at heart can shoot great flocks of virtual pigeons on our laser claybird shoot –an added bonus of having no kickback or ringing eardrums! Learn the ins and outs from our trained facilitator.

1-5 people (per person rate).....40
6-10 people (per person rate).....35

COMBO OF ARCHERY/CLAYBIRD SHOOT

1 HOUR SESSION

The best of both worlds! When half an hour just isn't going to cut it - try out your skills on 2 different types of targets!

1-5 people (per person rate).....75
6-10 people (per person rate).....70

COMPLIMENTARY ACTIVITIES

Diners can enjoy our venue's complimentary activities such as Petanque, Giant chess, Californian Sandbags, volleyball, and for the children our playground and giant trampoline.

FREE

For the enjoyment of our activities, a minimum age of 10 years is required for paid activities. Parents please ensure your children are supervised in the playground at all times.

BOOK YOUR EVENT WITH US

Contact us at bookings@wildestate.co.nz for information on:

Christmas Parties
Team Building & Corporate Events
Birthdays & Reunions
Meetings & Conferences
Product Launches
Weddings

SHOP & OFF LICENCE

If you enjoyed our wine, please head to our website below, where we can ship your wine choices to enjoy when you get home without having to carry them.

WILD ESTATE.CO.NZ/DRINK

FREE National Shipping on mixed 6 & 12 packs.

Simply order today and wine will be delivered when you get home.

MERCHANDISE

Wild Estate T-shirts	65
Wild Estate Caps	39
Corduroy Caps	45
Bucket Hats	39
Wild Estate Bottle Openers.....	12

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