

BE MERRY

HOUSE OF BROOKFIELDS WINE

Peter, Sharon and Rachel Robertson of Brookfields Vineyards have had a long association with Carol, Toni, Sebastian and Jeremy Bayliss. Since Jeremy arrived in Hawke's Bay, initially at the Criterion Hotel, then Shed 2, and now The Westshore Beach Inn, there has been a symbiotic relation with both parties always there to support the other.

Peter Robertson of Brookfields has been crafting exquisite wines from his vineyards in and around Meeanee, Napier since 1977. Peter is often referred to as 'a quiet achiever', diligently going about his business, shunning the spotlight, letting his wines speak for themselves. For over thirty years, those wines have certainly been telling a fascinating story.

WHITE WINE

	Glass	Bottle
Brookfields 'Deco' Chardonnay Hawke's Bay Creamy, lemon and stonefruit flavours with a rich buttery backbone	6.50	30
Brookfields 'Bergman' Chardonnay Hawke's Bay Peach and melon characters. Due to the barrel stirring and partial malolactic fermentation, this wine has weight and complexity	7.50	35
Brookfields 'Deco' Sauvignon Blanc Hawke's Bay Tropical fruit with a silky texture and racy finish	6.50	30
Brookfields 'Robertsons' Pinot Gris Hawke's Bay Ripe fruit supported by a hint of residual sweetness	7.50	35

RED WINE

Brookfields 'Ohifi Estate' Cabernet Sauvignon Hawke's Bay Dark and intense ripe blackberry and leather, great with steak	7.50	35
Brookfields 'Deco' Merlot Cabernet Hawke's Bay Very deep colour, nicely balanced fruit and tannin, a particular rich plum character fills the palate	6.50	30
Brookfields 'Gold Label' Cabernet Merlot Hawke's Bay Enriched berry, spice and leather on the mid palate with ripeness of fruit and new oak	7.90	35
Brookfields 'Hillside' Syrah Hawke's Bay Rich with flavours of plums, pepper and spice, an award winning benchmark wine	6.70	35
Brookfields 'Back Block' Syrah Hawke's Bay Hawke's Bay - Rich red hues fill the glass. Rich in colour, with intense Black Doris flavours under pinned with white and black pepper	7.50	35
Brookfields 'Burnfoot' Merlot Tuki Tuki Valley Flavors of plum & sweet berry, intense and rich tannins	6.50	35
Brookfields Marshall Bank Hawke's Bay Fragrant stone fruit nose, energetic apricot, peach with subtle toasty oak	6.50	49

CHAMPAGNE/METHODE

Allan Scott Blanc de Blancs Marlborough A perfect balance of fruity ripeness and acidity which makes for a flavoursome, elegant wine with a long smooth finish	49
Pol Roger Brut Reserve NV Champagne; France The blending of their most popular cuvée is a source of particular pride	109
Henkell Trocken Dry Sec Germany Piccolo (200ml) The fresh harmoniously balanced taste will surprise & delight your senses	9.5

WHITE WINE

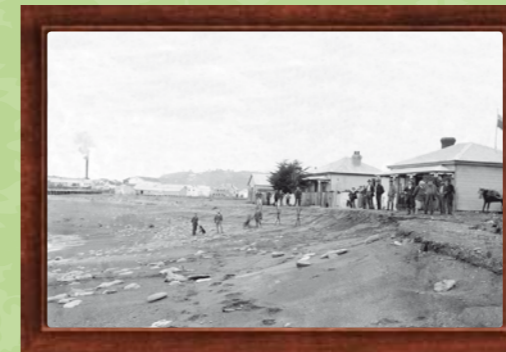
Matawhero Gewürztraminer Gisborne Aromatic, typical lychee, star anise and Turkish delight nose. Clean fruit driven style, rich and full with lychee, sherberty notes	39
Lake Chalice Sauvignon Blanc Marlborough Intense aromas of gooseberry and Blackcurrent with grapefruit overtones	35
Jules Taylor Sauvignon Blanc Marlborough Freshly cut capsicums, passionfruit and white currants	45

RED WINE

Paul Jaboulet Aine 45 Parallel Côte Du Rhone On the palate this wine is bursting with fruit, a good balance between ripe juicy fruit and tannins	37
Moana Park "Vineyard Selection" Syrah Hawke's Bay Complex and rich fruit driven style, loads of spicy notes. Soft, full bodied wine	30
The Maker "Petite Pinot" Marlborough/Gisborne Packed with ripe cherries and red fruits from the Pinot and supported with bold sweet Merlot notes. Firm bright finish	32
Taylor's Shiraz Clare Valley: North of Adelaide Rich luscious palate, dark chocolate and vanilla characters with generous red berry flavours	38
Eskdale Malbec Hawke's Bay Concentrated, with typical Malbec rusticity and deep, dark fruits	39
Trinity Hill Montepulciano Hawke's Bay Spicy blackcurrants and plum flavours, with good tannin and acid	37

Bottle

Westshore Beach Inn



The
Crossing
Room

Fresh Food **NOT** fast food
sourced locally



Phone 06 835 9879 84 Meeanee Quay, Westshore Beach
www.westshorebeachinn.co.nz

EAT

LOCAL produce, flavours, EVERYDAY people

Garlic Bread Hot and garlic buttered	4.00	Bread With Dips Hummus, aioli and harissa	7.50
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NEW Fresh Pizzetta Middle eastern flatbread meets pizza base topped with hummus, rocket, grilled vegetables and grated pecorino cheese			15.90
With grilled chicken and harissa			18.50
With plain grilled fresh fish, capers and preserved lemon			19.00

Our Famous Roast of the Day Roasted and steamed vegetables	15.90 20.90	Chicken Fillet Parmagiana Crumbed right here, chicken fillet with fries and salad	19.90
300g Prime Angus Scotch Fillet Steak Salad and fries, your choice of mushroom sauce, gravy or pepper sauce	30.90	Prime Angus Scotch Steak Sandwich Onion jam, cheddar cheese, lettuce, tomato and fries	18.90
Juicy Pork Spare Ribs Jack Daniels BBQ glaze	16.90 22.90		

NEW Superfood Salad of caramelised butternut pumpkin, toasted super seeds, red onion, spinach and broccoli with raspberry vinaigrette			15.90
With grilled chicken breast 450 calories			18.90
With cured sliced salmon 550 calories			19.50
With marinated feta and sundried tomatoes 600 calories			21.90

We use only the freshest Hawke's Bay fish So please check for availability		Crispy Hand Battered Fresh Fish Served with salad and fries	20.90
Spice Crusted Calamari With a refreshing dipping sauce	14.90 19.90	Crumbed and Crusted Fresh Fish Served with salad and fries	20.90
Prawn Cocktail Shredded lettuce, thousand island dressing	14.90	Pan Roasted Fresh Hawkes Bay Fish On char-grilles vegetable and mash	24.90

NEW Superfood Stirfry of soba noodles, seasonal vegetables, bok choy, snow pea sprouts & sesame			15.90
With chicken, garlic and chillies 450 calories			18.90
With prawns, lime & fresh coriander 350 calories			21.90

Please Order at Bar

Childrens menu available

All meals available to go No surcharge or deals on public holidays

DRINK

FRESH BEER

For your drinking pleasure we have fresh tap beer including the Monteiths range and their seasonal beers.

Tui Pale Ale	Amstel Bier	Monteith's Original Ale
Export Cold	Amstel Light	Monteith's Black
Export 33	Monteith's Radler	Monteith's Golden Lager

CRAFT LIST

New Zealand is now home to many of the worlds best brewmasters. What may have started as back shed operations are evolving into renowned beer brands. Attention to detail is the key, ripe hops, specific strains of proven yeasts and high quality barley, malt and water. The tastes are awesome in their variety. We stock a comprehensive array of some of the best... priced from \$7.00

Moa Breakfast	Pink Elephant Golden Tusk	Stoke Smoky Ale
Epic Lager	Tuatara APA	Stoke Biscuit Lager
Epic Armageddon	Tuatara IPA	Monteith's Single Source
Estalla Damm Spanish Lager	Tuatara Ardennes	Monteith's Pear Cider
Croucher Pale Ale	Tuatara Heffe	Emerson's Weissbier
Croucher Pilsner	Tuatara Pilsner	Emerson's Pilsner
Coopers Original Pale Ale	Tuatara Porter	Emerson's IPA
Little Creatures Original Pilsner	Tuatara Helles	Emerson's Bookbinder
Little Creatures Bright Ale	Mikes Organic Lager	8 wired 1812 Hoppy Pale Ale
Little Creatures Pale Ale	Mikes Organic Ale	8 wired Hopwired IPA
Hawkes Bay Brewery Pilsner	Mikes Organic Strawberry Blonde	8 wired The Big Smoke
Hawkes Bay Brewery Black Duck	Stoke IPA	8 wired Tall Poppy
Magners Original Irish Cider	Stoke 2 Stoke	Twisted Hop Sauvign Pilsner
Old Speckled Hen English Ale	Stoke Lager	Yeastie Boys Digital IPA
Mata Blonde	Stoke Ginger Beer	Valkyrie Brynhild Gold
Mata Artisan	Stoke Amber	Heineken Dutch Lager
Three Boys Brewery Wheat	Stoke Gold	Sol Mexican Lager
Three Boys Brewery Golden Ale	Stoke Oatmeal Stout	Tiger Japanese Lager
Three Boys Brewery Wild Plum	Stoke Kiwi KPA	
Pink Elephant Mamouth	Stoke Bohemian	

Platters to Share and Sides

Traditional Ploughmans Aged cheddar, cold meats, gherkins, dips and crusty bread	24.00
Seafood Platter Battered fish, prawns and spice crusted calamari with fries and dipping sauces	29.90
The Peoples Platter Nibbles platter of mini spring rolls, samosa and fries	18.00
Wedges With grilled bacon, cheese and served with sour cream and chilli sauce	11.90
Fries With tomato sauce	6.50

Desserts all 9.90

Ice Cream Sundae With berry coulis	
Apple Crumble and Ice Cream Hawke's Bay apples, Rush Munro's ice cream	
Warm Chocolate Brownie With chocolate sauce	
Add a Scoop of Ice Cream for Berry, Chocolate, Vanilla	2.50
Cheese Board Blue and Danbo with crackers	21.50