

**BATCH WINERY**

WAIHEKE NEW ZEALAND

To Start

Oysters natural, lemon, mignonette nga, df <i>Pairs beautifully with our Thomas Sparkling Cuvée</i>	1/2 doz 38 1 doz 74
Herb Bread sundried tomato dip, olive oil df, vg, v	20
Marinated Olives crostini df, vg, v, onga	14
Mushroom Pate pickled onion, crostini v, onga <i>Best enjoyed with our Thomas Estate Syrah</i>	24
Grilled Prawns coriander, seasonal greens, ginger & lime dressing	32
Pumpkin Arancini sriracha mayo v <i>The ideal companion for our Thomas Estate Merlot Petit Verdot Malbec</i>	22
Soup of the Day served with herb bread v, onga	20

Mains

Roasted Pumpkin & Quinoa rocket, walnuts, feta nga, df, v, vg	38
Pork Belly roasted baby beetroot, radish, kumara, apple sauce nga <i>We recommend pairing with our Thomas Legacy Chardonnay</i>	40
Scotch Fillet Steak thick cut fries, mushroom sauce nga	42
Lamb Loin Moroccan spiced eggplant, chimichurri df, nga <i>A perfect match with our Thomas Legacy Syrah</i>	42
Fish of the Day sautéed leak and fennel, coconut foam df, nga	40
Seafood Linguini prawns, mussels, clams, chili, tomato	42

For the Table

Truffle Mash ovg, v, odf	16
Charred Broccolini roasted almonds df, vg, v, nga	16
Green Salad salad greens, radish, chardonnay dressing v, vg, nga, df	14
Honey Roasted Baby Carrots whipped feta, mint v, nga	16
Fries sriracha mayo v, ovg, onga, df	12

v = vegetarian | vg = vegan | nga = no gluten added | df = dairy free | o = optional



Sharing Platters

Batch Platter 80

Cured meats, green lipped mussels, NZ cheeses, marinated olives, home made fig jam, sundried tomato dip, corn fritters, hummus, bread, crostini, crackers | onga

NZ Cheese Board 49

Brie, havarti, blue, fig jam, honey, grapes, crackers, crostini, bread | onga
The ideal companion with our dessert wine

Dessert

Pavlova mascarpone, fresh fruits, berry compote | onga, v 20

Apple & Pear Crumble | onga, v 18

Add a scoop of vanilla ice cream 5

WELCOME TO BATCH WINERY

Our wines are shaped by the land that surrounds us. As a fully integrated estate, we grow, harvest, craft and bottle our wines right here on site, allowing us to work closely with our vineyards and minimise intervention.

By focusing on estate-grown fruit and thoughtful vineyard practices, we aim to produce wines that are both expressive of Waiheke Island and respectful of the environment they come from.

Every sip tells a story. Our wines capture the unique character of Waiheke Island – vibrant, expressive, and made with care from vine to glass. We hope you enjoy our wines and your time here at Batch Winery.

Thomas Estate is the highest vineyard planted on Waiheke Island. Thomas Estate has 2.5 hectares of vineyard, with four different grape varieties: Pinot Gris, Chardonnay, Flora and Syrah.



BATCH WINERY SOCIAL SPREAD

For groups of 12 or more. Two Courses \$80 | Three Courses \$95

A relaxed shared menu designed to encourage conversation and connection. Our dishes are served in the centre of the table for everyone to enjoy together.

Entrée

- Sesame Seared Tuna | spicy salsa, coriander pearls, ponzu sauce, herb oil | nga, df
- Eye Fillet Carpaccio | capers, arugula, parmesan, viniagrette | nga

Vegan & Vegetarian Option: Mushroom Pate | pickled shallot, crostini | v, vg, onga, df

Mains - Served with 2 seasonal sides

- Baked Salmon Fillet | dill crème fraîche | nga
- Beef Sirloin | red wine jus | nga, df

Vegetarian Option: Gnocchi | basil pesto, parmesan, peas | v, ovg, nga, odf

Dessert

- Pavlova | mascarpone, berry compote, passionfruit syrup | nga
- Chocolate Mousse Tartlets | v

Additions

- Add herb & sea salt bread for \$5pp
- Add freshly shucked oysters for \$5.50pp

v = vegetarian | vg = vegan | nga = no gluten added | df = dairy free | o = optional.

Guests with dietaries receive individually plated meals per course as required.

Pricing is subject to change, this is valid for celebrations held between 1 February 2026 and 31 October 2027. Please note that adjusted rates may apply should your celebration fall on a public holiday. Dietaries will be catered to with their own individual dishes as required by course. This is a sample menu. Seasonal changes may apply on all menus.

DRINKS LIST

SAMPLE MENU

Sparkling Wine

	Glass	Carafes	
Thomas Sparkling Cuvée Rosé 2024	19	63	95
Thomas Méthode Traditionelle Rosé 2019	19	63	95
Thomas Méthode Traditionelle Rosé 2017			95

White & Rosé Wine

Thomas Estate Field Blend Rosé 2025	17	52	75
Thomas Estate Chardonnay 2024	18	58	88
Thomas Legacy Chardonnay 2024	24	79	120

Red Wine

Thomas Estate Merlot, Petit Verdot, Malbec 2023	18	58	88
Thomas Estate Syrah 2024	18	58	88
Thomas Legacy Syrah 2024	24	80	120
Thomas Legacy Cabernet Sauvignon, Merlot, Cabernet Franc 2013			230

Batch & Friends

Batch & Friends Pinot Noir Wairarapa, NZ 2023	16	48	
Batch & Friends Sauvignon Blanc Waiheke Island, NZ 2025	16	48	

Beer & Cider

Alibi Brewing Rotational Tap	16		
Alibi Brewing Hazy Pale Ale Tap	15		
Alibi Brewing Bohemian Pilsner Can	14		
Alibi Brewing IPA Can	14		
Sawmill Ultra Low Carb Lager Can	12		
Sawmill Nimble 2.5% Can	12		
Sawmill Bare Beer 0% Can	12		
Apple Cider	12		

Tap Cocktails

Espresso Martini	16		
Gin Sour	16		

Non Alcoholic

Oravida NZ Sparkling Water 0.8L	12		
Oravida NZ Sparkling Water 0.36L	7		
Juices Apple, Orange, Cranberry, Pineapple	6		
Phoenix Organics Lemonade, Ginger Beer, Lemon Lime Bitters	7		
Coca Cola Regular, Zero	6		
Fever Tree Tonics Aromatic, Indian, Mediterranean	8		
Fever Tree Sodas Blood Orange, Pink Grapefruit, Lime & Yuzu	8		