

# alexia

URBAN WINERY GREYTOWN

*Alexia represents family matriarchy - women who drove us forward and held us together through the big, beautiful, fragile messiness of life.*

*This place started as an overgrown industrial site with a massive derelict tin shed. We listed the shed on Trade Me for \$1 - whoever buys it has to move it. It was dismantled piece by piece to live many new lives - native timber framing for a house, iron for a film set, steel for a bridge. Then we built this tiny winery from the ground up. It's 100% funded, owned & operated by us two.*

*We don't own a vineyard. Our grapes come from our long-term grower partners, Julie Collins and Simon Dawson of Manuka Flats Vineyard, West Taratahi.*

*During vintage and over winter this space is transformed from a cellar door into a fully functioning winery. We do it all here. Grapes in one door, wine out the other. We are one of a tiny handful of NZ wineries that make, age and disgorge our Méthode Traditionnelle by hand, 100% in house.*

*All grape waste is returned to the vineyard and composted. Our water supply is rainwater collected from our roof. Our garden is a slice of the Tararua Ranges.*



## Food

### **The Ploughwoman's Platter \$48**

(serves 2)

Woody's coppa, Poaka finocchiona salami, Whitestone brie and blue cheese, Jane's hummus, olives, baby gherkins, artichokes, kasundi, cherry tomatoes, green leaves, seasonal fruit

Served with fresh baguette & crostini

*\*Vege/Vegan platters available on request*

### **The Holy Trinity Cheese Board \$27**

(cow, goat, sheep)

Whitestone Moeraki Blue (Cow - North Otago), Cranky Goat 'The Reginald' (Goat - Marlborough), Kingsmeade Manchego (Sheep - Wairarapa)

Served with quince paste, bitter lemon chutney, seasonal fruit, crostini & lavosh

### **Bush Honey Baked Brie \$20**

Whitestone Brie baked with Greytown bush honey, fresh rosemary, almonds

Served with fresh baguette

### **Betty's Recipe Organic Free Range Chicken**

#### **Liver Pâté (subject to availability) \$18**

Passed from mother to daughter, this recipe has been a family favourite for years

Served with crostini + cornichons

### **A Lovely Little Plate of Charcuterie (60 grams) \$16**

Free range, heritage breed, prepared and cured traditionally

Slices of Woody's (of Levin) dry aged coppa and Poaka (of Canterbury) finocchiona/fennel salami

That's it. Delicious

### **Jane's Hummus \$14**

Made by winemaker Jane, served with warmed flat bread

### **Warmed Marinated Olives \$8**

### **Salty Almonds \$8**

*GF bread/cracker substitutes available on request at \$2 per portion*

## **One account per table please**

Alexia is smoke/vape free. Ask us about local transport options.

Leashed dogs are welcome on the terrace and lawn, except on special Alexia event days when we have a no dogs policy.