LUNDY MANOR

WINE CELLARS

Wine Tasting Menu

Flight Trio - Sample three wines (Free with the purchase of any two bottles of wine) — $18.00

Wine and Chocolate Pairing — $30.00
A pairing of a white, red, and sparkling wine, each complemented by two carefully selected chocolate flavours.

Sparkling Wine

	Bottle	5oz Glass
Sparkling Blanc A refreshing blend of Chardonnay, Gamay Noir, and Gewürztraminer, featuring light body, fragrant aromatics, vibrant fruit flavors, and a crisp finish.	$21.95	$9.00
Sparkling Rosé A delicate blend of Chardonnay, Gamay Noir, and Gewürztraminer, this Sparkling Rosé showcases vibrant red berry notes, subtle floral aromas, elegant bubbles, and a crisp, refreshing finish.	$23.95	$10.00

White Wine

2018 Riesling A crisp and aromatic dry Riesling, fermented in stainless steel and French Acacia barrels, offering fresh citrus notes, subtle minerality, and elegant structure.	$25.95	$10.00
2024 Riesling Aromatic and fruit-forward, this off-dry Riesling offers delicate floral notes, bright citrus flavors, a touch of sweetness, and balanced acidity.	$29.95	$12.00

Rosé

2024 Lundy Rosé Light, dry, and refreshing, with delicate aromatics, bright citrus flavors, crisp acidity, and a smooth clean finish.	$19.95	$9.00

If you'd like to enjoy your bottle at the winery, a $10 service fee will apply

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Red Wine

	Bottle	5oz Glass
2017 Lundy Red Crafted from Merlot, Cabernet Sauvignon, Petit Verdot, Cabernet Franc, and Gamay Noir, this dry red blend showcases ripe berry flavors, gentle tannins, and a smooth, structured finish.	$25.95	$12.00
2018 Merlot Rich plum and blackberry flavours are complemented by subtle cocoa and savoury notes, finishing smooth and balanced.	$39.95	$14.00
2018 Meritage A classic Bordeaux-style blend of Merlot, Cabernet Franc, and Cabernet Sauvignon, offering bold notes of plum, dark cherry, dried black currant, and espresso with firm tannins and a long, elegant finish.	$49.95	$15.00

Sweet Wine

	Bottle	2oz Glass
2017 Vidal Late Harvest Luscious and fruit-forward, with ripe peach, mango, and honeyed notes, perfectly balanced sweetness and acidity, and a refreshing finish.	$24.95	$9.00
2017 Riesling Late Harvest Fresh and vibrant, offering bright citrus, green apple, floral aromatics, delicate sweetness, and lively acidity.	$29.95	$10.00
2017 Cab Franc Late Harvest Elegant and fruit-forward, featuring fresh strawberry, raspberry, ripe cherry, gentle sweetness, and a silky finish.	$34.95	$11.00
2017 Vidal Icewine Rich and luscious, showcasing tropical fruit, apricot, honeyed sweetness, and a beautifully smooth finish.	$45.95	$12.00
2017 Riesling Icewine Elegant and aromatic, with bright citrus notes, crisp acidity, delicate sweetness, and a refreshing finish.	$60.00	$14.00
2017 CAB FRANC ICEWINE Vibrant and fruit-forward, with concentrated berry flavors, silky sweetness, and a beautifully balanced finish.	$69.95	$15.00

Beer

Niagara College Craft Beer 473ML — $9.00

- **PILSNER** (5.5% ALC./VOL.)
- **LIGHT LAGER** (4.0% ALC./VOL.)
- **INDIA PALE ALE** (6.0% ALC./VOL.)
- **BITTER** (4.4% ALC./VOL.)

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Food Menu

Artisan Flatbreads — $16.95

Smoked Mozzarella, Sausage and Bacon
Savory Sausage, Crispy Bacon, Nutritious Kale. Smoked Mozzarella and Tomato Sauce

Chicken Tikka
Warmly Spiced Chicken Tikka, Cilantro, Red Onion and Tomato Sauce

Mushroomand Black Truffle Oil (Vegetarian)
Mascarpone and Black Truffle Oil Cream Sauce, Portobello, Cremini and Button Mushrooms, Spinach, Mozzarella and Parmesan Cheese

Mediterranean (Vegetarian)
Artichoke Hearts, Red Peppers, Kalamata Olives, Red Onions, Mushrooms, Oregano, with Asiago, Fontana and Mozzarella Cheeses

Sandwiches with a Salad — $15.95

Prosciutto Sandwich **(Garden or Blue Cheese and Fig Salad)**
Delicate slices of prosciutto paired with Havarti cheese, fresh arugula, roasted bell peppers, and a touch of pesto, served on herb-seasoned focaccia.

Eggplant Parm Sandwich **(Garden or Blue Cheese and Fig Salad)**
Crispy breaded eggplant with rich tomato sauce, roasted bell peppers, and melted Havarti cheese, served on soft, golden-baked focaccia.

Garden Salad — $8.95
A vibrant mix of spring greens, cherry tomatoes, creamy bocconcini, roasted almonds, and sweet dried apricots, served with a rich balsamic vinaigrette.

Blue Cheese and Fig Salad — $8.95
Fresh arugula topped with red onions, ice wine-soaked figs, roasted almonds, and crumbled blue cheese, finished with a drizzle of red wine vinaigrette.

Charcuterie Board — $29.95

Cheese and Cracker — $9.95

Blue Cheese & Figs (Soaked in Icewine) — $5.95

Homemade meatball skewers — $6.45

Homemade Veggie ball skewers — $6.95

Caprese salad bites with a balsamic glaze — $6.45

HST is not included in the price