

DRINKS



WINE/BEER TASTING \$12

WINE FLIGHT \$25

BEER FLIGHT \$22

PINOT NOIR

| | <i>Class</i> | <i>Bottle</i> | <i>Takeaway</i> |
|---|--------------|---------------|-----------------|
| Scott Base Pinot Noir 2021 | 16 | 50 | 40 |
| Scott Base Reserve Pinot Noir 2020 | 18 | 60 | 50 |
| Allan Scott Black Label Pinot Noir 2021 | | 35 | 25 |

WHITES & ROSÉS

| | | | |
|--|----|----|----|
| Scott Base Chardonnay 2019 | 12 | 42 | 32 |
| Scott Base Reserve Chardonnay 2019 | 16 | 60 | 50 |
| Allan Scott Rosé 2022 | 12 | 30 | 20 |
| Allan Scott Black Label Sauvignon Blanc 2022 | 12 | 35 | 25 |
| Allan Scott Black Label Pinot Gris 2021 | 12 | 35 | 25 |
| Allan Scott Black Label Chardonnay 2020 | 12 | 35 | 25 |
| Allan Scott Late Harvest Riesling 2018 | | 35 | 25 |
| Cavalier Green Ginger Wine | | 30 | 20 |

BUBBLES

| | | | |
|---|----|----|----|
| Scott Base Emperor Methode Traditionnelle | 14 | 45 | 35 |
| Cecilia Rosé Cuvée | 12 | 35 | 25 |
| Cecilia Brut Cuvée | | 35 | 25 |

BEER / OTHER

| | | | |
|--------------------------------|--------------------------------|--------------------|--|
| Tap beer - ask what's on tap! | | Small 8 Large 12 | |
| Can/bottle craft beer/cider | 330ml 10 440ml 12 500ml 14 | | |
| Cavalier Green Ginger Spritzer | | 440ml 12 | |
| Corona | | 330ml 10 | |
| Steinlager Light | | 330ml 10 | |

NON-ALCOHOLIC

| | | | |
|---|--|--|----|
| Antipodes Sparkling Water | | | 10 |
| Lemon & Ginger Kombucha | | | 6 |
| Benjer Juice | | | 6 |
| Organic Ginger Beer | | | 6 |
| Pot of Tea / Freshly brewed Chemex coffee | | | 6 |

FOOD



TO SHARE

CHEESE PLATTER 42

3 cheeses, locally-made quince paste & fruit chutney, tamari almonds, fresh fruit, sourdough, lavosh, crackers

PIONEER PLATTER 47

2 cheeses, prosciutto, wild venison deer sticks, olives, hummus, chutney, sourdough, lavosh, crackers

EXPEDITION PLATTER 90

The mac-daddy! Perfect for feeding a group of 4 or more. 3 cheeses, salmon, salami, prosciutto, hummus, olives, chutney, edamame, fresh fruit, crackers, lavosh, sourdough

BAKED CAMEMBERT 25

Baked camembert, topped with walnuts & apricot, served with chutney & toasted sourdough [plus prosciutto +\$6]

GOATS CHEESE & HONEY 22

Log of goat's cheese rolled in walnuts, drizzled with Central Otago thyme honey, served with crackers

PATÉ & PICKLES 22

Mushroom & truffle paté served with cornichons and warmed sourdough

LIGHT BITES

MIXED OLIVES 9

EDAMAME 9

Japanese soy beans with smoked salt

DEER STICKS 15

Wild venison deer sticks

TRIO OF NIBBLES 15

Petite size of olives, edamame & tamari almonds

BREAD & DIPS 16

House-made dukkah, local olive oil with balsamic vinegar, hummus & sourdough

SWEETS

BROWNIE & CHERRIES 14

Dark chocolate brownie with cherries in pinot noir syrup, served with a scoop of vanilla ice-cream

KIDS

KIDS PLATE 10

Hummus, vegie sticks, crackers, raisins, fruit, chocolate fish

CORNETTO / ICEBLOCK 3

*All menu items can be made gluten free on request