

MENU



TO SHARE

CHEESE PLATTER 42

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

PIONEER PLATTER 47

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

EXPEDITION PLATTER 90

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

BAKED CAMEMBERT 24

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

GOATS CHEESE & HONEY 19

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

PATÉ & PICKLES 19

Mushroom & truffle paté served with cornichons and warmed sourdough

LIGHT BITES

MIXED OLIVES 8

EDAMAME 8

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 9

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

CORNETTO / ICEBLOCK 3