

# DRINKS

WINE/BEER TASTING \$12



## PINOT NOIR

|   | <i>Class</i> | <i>Bottle</i> | <i>Takeaway</i> |
|---|--------------|---------------|-----------------|
| Scott Base Pinot Noir 2021              | 16           | 49            | 39              |
| Scott Base Reserve Pinot Noir 2020      | 18           | 59            | 49              |
| Allan Scott Black Label Pinot Noir 2021 |              | 34            | 24              |

## WHITES & ROSÉS

|   |    |    |    |
|---|----|----|----|
| Scott Base Organic Pinot Gris 2021      | 12 | 38 | 28 |
| Scott Base Chardonnay 2019              | 12 | 42 | 32 |
| Scott Base Reserve Chardonnay 2019      | 16 | 59 | 49 |
| Allan Scott Rosé 2022                   | 12 | 30 | 20 |
| Allan Scott Black Label Sauv Blanc 2022 | 12 | 34 | 24 |
| Allan Scott Black Label Chardonnay 2020 |    | 34 | 24 |
| Allan Scott Late Harvest Riesling 2018  |    | 38 | 28 |
| Cavalier Green Ginger Wine              |    | 27 | 17 |

## BUBBLES

|   |    |    |    |
|---|----|----|----|
| Scott Base Emperor Methode Traditionnelle | 14 | 45 | 35 |
| Cecilia Rosé Methode Traditionnelle       | 12 | 34 | 24 |
| Cecilia Brut Cuvée                        |    | 34 | 24 |

## 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           |  |
| Steinlager Light               |                                | 330ml 10           |  |

## NON-ALCOHOLIC

|   |  |  |   |
|---|--|--|---|
| Benjer Juice  |  |  | 6 |
| Antipodes Sparkling Water   Lemon & Ginger Kombucha |  |  | 6 |
| Organic Ginger Beer                                 |  |  | 6 |
| Pot of Tea / Freshly brewed Chemex coffee           |  |  | 5 |

# 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, lavosh, crackers, sourdough

### BAKED CAMEMBERT 25

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

### GOATS CHEESE & HONEY 21

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

### PATÉ & PICKLES 21

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

### CORNETTO / ICEBLOCK 3