

DRINKS

WINE/BEER TASTING \$10



PINOT NOIR

	<i>Class</i>	<i>Bottle</i>	<i>Takeaway</i>
Scott Base Pinot Noir 2020	14	49	39
Scott Base Reserve Pinot Noir 2020	16	59	49
Allan Scott Black Label Pinot Noir 2019/2020		34	24

WHITES & ROSÉS

Scott Base Sauv Blanc 2019	11	37	27
Scott Base Organic Rosé 2021	11	38	28
Scott Base Organic Pinot Gris 2021	11	38	28
Scott Base Chardonnay 2018	11	42	32
Scott Base Reserve Chardonnay 2018	16	59	49
Allan Scott Black Label Chardonnay 2019		34	24
Allan Scott Late Harvest Riesling 2016		39	29
Cavalier Green Ginger Wine		27	17

BUBBLES

Scott Base Emperor Methode Traditionnelle	12	45	35
Cecilia Rosé Methode Traditionnelle	10	34	24
Cecilia Brut Cuvée		34	24
Cecilia Vintage Methode Traditionnelle		39	29

BEER / OTHER

Tap beer - ask what's on tap!		Small 8 Large 12	
Can/bottle craft beer/cider		330ml 9 440ml 12 500ml 14	
Cavalier Green Ginger Spritzer			440ml 12

NON-ALCOHOLIC

Benjer Juice			5
Antipodes Sparkling Water Lemon & Ginger Kombucha			6
Pot of Tea / Freshly brewed Chemex coffee			4

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 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 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