

DRINKS

WINE/BEER TASTING \$ 5
WINE CORKAGE \$ 5

PINOT NOIR

Scott Base Pinot Noir 2020	14 / 39
Scott Base Reserve Pinot Noir 2020	16 / 49
Allan Scott Black Label Pinot Noir 2019	24
Eli Collection Pinot Noir 2016	150

WHITES & ROSÉS

Scott Base Sauv Blanc 2019	11 / 27
Scott Base Rosé [SOLD OUT]	11 / 27
Scott Base Chardonnay 2018	11 / 32
Scott Base Reserve Chardonnay 2018	16 / 49
Allan Scott Sauv Blanc 2020	19
Allan Scott Pinot Gris 2020	9 / 19
Allan Scott Riesling 2020	9 / 19
Allan Scott Late Harvest Riesling	29
Allan Scott Black Label Chardonnay 2019	24
Eli Collection Chardonnay 2016	100

MÉTHODE TRADITIONNELLE

Scott Base Emperor Cecilia Brut	12 / 35
Cecilia Rosé	24
Cecilia Vintage	10 / 24
	29

MOA BEER

[OFTEN NEW VARIETIES - JUST ASK!]

Tap Beer - ask what's on tap!	8 / 12
Classic Range 330ml	8
Original Lager, Station IPA, Dry Hopped Pilsner	
Reserve Range 440ml	12
Deep State Hazy IPA, Weekend Warrior Pilsner, Gojira Japanese Rice Lager, Wild Cat Strong Pale Ale, Straight Up IPA	
Reserve Range 500ml	14
Tropical Pale Ale, St Joseph's Belgian Tripel, St Arnaud's Belgian Dubbel, Milk Choc Stout, Espresso Milk Stout, Salted Caramel Stout, Imperial Oak-aged Stout	
Cider [Apple, Rhubarb]	9

SHOWCASE

Cavalier Green Ginger Spritzer 440ml	9
Cavalier Green Ginger Wine 750ml	17
Broken Hive Honey Mead 750ml	30
Broken Hive Supernova Metheglin 330ml	9

OTHER

Benjer Juice	5
Antipodes Sparkling Water	6
Lemon & Ginger Kombucha	6
Pot of Tea	4
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, 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