

# The Treehouse

## 3 COURSE

\$75

Starter - Main - Dessert  
1 glass of selected wine

## 2 COURSE

\$65

Starter & Main **OR** Main & Dessert  
1 glass of selected wine

## OYSTERS

\$36

Please select two styles to enjoy **per half dozen**

Natural | lemon

Fresh | grapefruit & Sauvignon Blanc granita

Modern | elderflower vinegar

Classic | shallot vinegar, tabasco

*Best paired with Pelorus NV*

\$14

## SELECTED WINES FROM OUR CELLAR

Sauvignon Blanc 2024

Chardonnay 2019

Pinot Noir 2020

Founders' Cellar Pinot Noir 2020, Central Otago



Please inform your server of any dietaries or allergens

# To Start

## POTTED ORA KING SALMON

Served with Greek yoghurt, cucumber, wakame salad, and sourdough toast

OR

## PRESSED TERRINE OF PORK AND SMOKED HOCK

Served with pickled spring vegetable salad, crackling

OR

## NEW SEASON ASPARAGUS

Served with Cranky Goat Cheese curd, hazelnuts, truffle cream



Locally sourced and thoughtfully crafted, these dishes are inspired by our wines

# To Continue

## **BUTTER BAKED FILLET OF SNAPPER**

Served with braised leeks, seaweed potatoes,  
Cloudy Bay Clams and crème fraîche

**OR**

## **CONFIT LEG OF DUCK**

Served with spiced braised cabbage, ancient grain  
granola, roast duck jus

**OR**

## **SPRING VEGETABLE RISOTTO**

Served with ViaVio A2 Burrata, garden herbs,  
Parmeggiano Reggiano shavings



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# To Finish

## CHOCOLATE MARQUISE 'BLACK FOREST'

Mascarpone cream, Griottine cherry, chocolate cookie crumb

OR

## AFFOGATO

A2 vanilla bean ice cream, Amaretti crumb

OR

## LEMON SORBET

Tangelo marmalade & crisp, Cloudy Bay Pelorus pour

## COFFEE & TEA

Espresso	5
Long black	5
Flat white	6
Latte	6
English breakfast tea	5
Organic peppermint tea	5



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# Wine List

<b>SPARKLING</b>	<b>GLASS</b>	<b>BOTTLE</b>
Pelorus Non-Vintage	\$14	\$55
Pelorus Rosé	\$15	\$60
Pelorus Vintage 2013	\$26	\$105
Pelorus Vintage 2006 Magnum		\$290

<b>WHITE</b>		
Sauvignon Blanc 2024	\$15	\$59
Founders' Widow's Sauvignon Blanc 2021	\$18	\$70
Te Koko Sauvignon Blanc 2021	\$22	\$87
Chardonnay 2022	\$16	\$63

<b>RED</b>		
Pinot Noir 2022, Marlborough	\$18	\$72
Mustang Pinot Noir 2020, Marlborough	\$26	\$105
Founders' Pinot Noir 2020, Central Otago	\$27	\$105
Te Wāhi Pinot Noir 2021, Central Otago	\$33	\$149

<b>BEER   330ml</b>	
'Boom Town' Alabama APA (5.8%)	\$9
'Boom Town' Pelorus Pilsner (5%)	\$9
'Boom Town' Marlborough Lager (4.7%)	\$9
Low alcohol beer	\$6

<b>SOFT DRINKS</b>	
Antipodes still   sparkling water   500ml	\$6
Antipodes still   sparkling water   1000ml	\$10
Strange Love Lo-Cal Sodas	\$6
Organic lemonade	\$6



TO BE CONSUMED ON PREMISE