

Winter in the Cellar Door

OLIVE SELECTION

\$14

A Mediterranean marinated mix of kalamata & queen green olives, feta, peppers & semi-dried tomatoes

LOCAL SOURDOUGH & DIPS

\$18

Served with barrel-aged balsamic vinegar & extra virgin olive oil, hummus with dukkah & spiced aubergine dip

CHEESE SELECTION

\$45

Five artisan cheeses with membrillo, chutney, dried fig, walnuts, celery, fruit, lavosh & toasted baguette

CHARCUTERIE BOARD

\$45

Artisan cured meats, pepper relish, bread & butter pickles, caramelised onions & toasted sourdough

BAKED CAMEMBERT

\$28

Served with a toasted baguette
Savoury | sage & onion compôte
or
Sweet | cranberry compôte, fruit & nut

MULLED WINE CHOCOLATE TRUFFLES

\$3

Priced per piece



PLEASE INFORM YOUR HOST OF ANY DIETARIES OR ALLERGENS

Wine List

SPARKLING

	GLASS	BOTTLE
Pelorus Non-Vintage	\$15	\$60
Pelorus Rosé	\$16	\$65
Pelorus Vintage 2013	\$27	\$110
Pelorus Vintage 2006 Magnum		\$295

WHITE

Sauvignon Blanc 2024	\$16	\$64
Sauvignon Blanc 2024 Magnum		\$119
Te Koko Sauvignon Blanc 2023	\$23	\$92
Chardonnay 2023	\$17	\$68
Founders' Mustang Chardonnay 2021	\$20	\$80

RED

Pinot Noir 2022, Marlborough	\$19	\$77
Founders' Pinot Noir 2020, Central Otago	\$27	\$110
Te Wāhi Pinot Noir 2021, Central Otago	\$34	\$154
Founders' Syrah 2021, Marlborough	\$20	\$80

BEER | 330ml

'Boom Town' Alabama APA (5.8%)	\$9
'Boom Town' Pelorus Pilsner (5%)	\$9
'Boom Town' Marlborough Lager (4.7%)	\$9
Low alcohol beer	\$6

SOFT DRINKS

Antipodes still sparkling water 500ml	\$6
Antipodes still sparkling water 1000ml	\$10
Organic lemonade or juice	\$6
Strange Love Lo-Cal Sodas	\$6
<i>Mandarin - Yuzu - Pear</i>	