

Available all day

## Light Meals / Sharing Plates

### Soup of the Week \$ 14

Chef's special Sourdough

### Baked Gibbston Valley Blue Brie (GF\*, V) \$ 22

Gibbston Valley blue brie cheese Roasted apple & rosemary  
Spiced plum gin jam Pretzel

### Tarte Flambée (Flammkuchen) (GF\*, V\*) \$ 12

Sour cream Shaved onion Pancetta

Swap pancetta for smoked salmon \$ 2 Add Cheese \$ 2

### Wood-Fired Chilli Garlic Prawns (DF, GF\*) \$ 22

Spiced prawns Saffron mayo sauce Focaccia

### Venison Tataki (DF, GF\*) \$ 23

Seared venison Pickled mushrooms Toasted hazelnuts Oyster sauce aioli

### Ceviche (DF, GF\*) \$ 22

Citrus-cured market fish Avocado purée Corn chips

### Brioche Brisket Sliders \$ 19

Rum spiced beef brisket Sauerkraut coleslaw Spicy aioli

### Cheeseboard (V\*) \$ 28

Gibbston Valley cheeses Homemade jam Candied walnuts  
Honeycomb Sourdough bread

### Wood Roasted Wild Carrots (GF\*, DF, V) \$ 22

Savoury granola Creamy tahini sauce Kale Maple glaze

## Side Dishes

Wood fired flat bread with marinated feta & olives \$ 12

Tony's fresh seasonal salad \$ 12

Thrice cooked potatoes & roasted garlic aioli \$ 12



Available from 5-8pm

## Main Meals

### Slow Cooked Lamb Shank (GF\*) \$32

Lamb shank Pinot Noir jus Baby Carrots Pea-mint purée

### 1/2 Herb-Roasted Chicken (GF\*, DF\*) \$28

Fresh seasonal salad McClure's pickles Sweet balsamic sauce

### Beef Cheek \$29 (GF\*)

Kumara purée Seasonal vegetables Pinot Noir jus

## Something Sweet

### Tiramisu (V) \$14

Our take on the classic

### Affogato (V) \$10

Vanilla ice cream Espresso

*Add Spiced Rum \$10*

### Sticky Date Pudding (V) \$14

Salted rum sauce Mascarpone ice cream

### Single Cheeseboard (GF\*, V) \$15

Gibbston Valley Cheese Homemade jam Crackers

### Dessert Cocktail \$21

See your bartender for details

