

Carrick Winery Restaurant

Created by Head Chef Gwen Harvie

APPETISERS

OLIVE [GF, DF, VG]	14
marinated Greek olives / chilli, oregano & garlic oil	
FOCACCIA [DF, VG]	15
fresh garlic sourdough / Cairnmuir extra virgin olive oil	
JACKET POTATO [GF, V]	11
Perla potato / triple cheeses / caper / Bannockburn quince <i>Pairs well with our Bannockburn Pinot Blanc</i>	
RABBIT	16
Central Otago braised rabbit tartlet / pancetta / apricot ketchup <i>Pairs well with our Bannockburn Pinot Gris</i>	

SMALL SHARED PLATES

SALMON [GF, DFO]	33
beetroot-cured Mt Cook Salmon / beetroot / crème fraiche/ saffron /nori- rice cracker <i>Pairs well with our Bannockburn Pinot Noir Rosé</i>	
CHICKEN [GF, DF]	28
free-range crispy fried chicken / porcini mayonnaise / rocket <i>Pairs well with our Bannockburn Chardonnay</i>	
HALLOUMI [GF, V]	33
Whitestone fried halloumi / butternut / green romesco / pickled tomatoes <i>Pairs well with our sauvignon Blanc</i>	

LARGE SHARED PLATES

CARRICK PASTIES [V]	41
Puy lentil, winter vegetable pastries / truffled cauliflower puree / balsamic onion / olives <i>Pairs well with our Billet-Doux Pinot Noir</i>	

DUCK [GF, DF]	53
Canter Valley duck breast / parsnip & coconut puree /grapes / vincotto / sage <i>Pairs well with our Arthur's Vineyard Pinot Noir</i>	
BEEF [GF]	49
Slow cooked grass-fed Otago cheek / polenta / crispy leek / Pinot Noir jus <i>Pairs well with our Magnetic Pinot Noir</i>	
LAMB [GF, DF]	55
grass-fed Otago oyster shoulder / pickled carrot ribbon / baharat <i>Pairs well with our Bannockburn Pinot Noir 2018</i>	

SIDES

POTATO [GF, DFO, VGO]	15
triple cooked agria / aioli / rosemary salt	
AUTUMN SALAD [GF, DF, VG]	23
Chargrilled baby bok choy / kumara / orange hazelnut /spring onion	

DESSERTS

TART	20
Meyer lemon tart / coconut foam / lemon crisp / blackberry compote	
WARM APPLE	20
Apple brioche cake / fig & honey ice cream / pinenuts /caramel sauce	
CHOCOLATE [GFO] serves 2	40
Selection of bite-sized dessert treats Truffle / brownie / tartlet / Chef's creation	
CHEESEBOARD [GFO] serves 2	45
Livingstone Gold / Lindis Pass Camembert / Blue Bridge Street / quince paste / crackers	

Open 7 days 11am - 4pm

Our seasonal menu is available daily 11:30am - 3pm.