

Carrick Winery Restaurant

Created by Head Chef Gwen Harvie

APPETISERS

OLIVE [GF, DF, VG] 14
Greek olives / lemon / oregano

FOCACCIA [DF, VG] 15
Fresh garlic sourdough / Carrick extra virgin olive oil

HARE [GF, DF] 16
Hare croquette / gribiche / spring carrot
Pairs well with our Estate Pinot Noir

OCTOPUS [GF, DF] 16
Octopus Terrine / pink grapefruit / avocado /
mandarin chilli olive oil
Pairs well with our Estate Pinot Gris

SMALL SHARED PLATES

SALMON [GF, DF] 33
Treacle & beetroot cured Mt Cook Alpine salmon /
salmon caviar / fennel / apple
Pairs well with our Estate Chardonnay

CHICKEN [GF, DFO] 28
Free-range crispy fried chicken / kimchi / spring
onion
roasted garlic creme fraiche
Pairs well with our Estate Riesling

BOCCONCINI [V, GF] 33
Wairiri bocconcini / strawberries / rocket / candied
walnut
Pairs well with our Estate Pinot Noir Rosé

PÂTÉ [GFO] 28
Chicken liver pâté / blackcurrant / pancetta /
capers / brioche
Pairs well with our Estate Sauvignon Blanc

LARGE SHARED PLATES

GNOCCHI [V, GF] 41
Potato gnocchi / asparagus / Summer Hill pepitas /
butternut / goats cheese gouda
Pairs well with our EBM Chardonnay

DUCK [GF, DF] 53
Canter Valley duck breast / yam / pinot noir syrup /
spring greens / blood orange chimichurri
Pairs well with our Arthur's Vineyard Pinot Noir

BEEF [GF] 49
Grass-fed Otago Sirloin / beetroot / horopito /
agria / pinot noir jus
Pairs well with our The Magnetic Pinot Noir

LAMB [GF, DF] 55
Grass-fed Otago oyster shoulder / green olive
tapenade /
pea tendrils / pinot noir jus
Pairs well with our Excelsior Pinot Noir

SIDES

POTATO [GF, DFO, VGO] 15
Triple cooked agria / aioli / rosemary salt

SPRING SALAD [GF, DFO, VGO] 23
Baby gem / feta / spring herbs / crispy chickpea /
porcini dressing

DESSERTS

BRÛLÉE [GFO] 20
Orange blossom crème brûlée / citrus shortbread /
boysenberry sorbet

CHOCOLATE [GF] 20
Chocolate & hazelnut layered gateau /
apricot coulis / pistachio praline

PETIT FOURS [GFO] Serves 2 40
Selection of bite-sized desserts inspired by spring
Head Chef Gwen's Creation

CHEESEBOARD [GFO] Serves 2 45
Chef's selection camembert style,
semi-hard & blue cheese
quince paste / crackers
Subject to seasonal availability
Pairs well with our Josephine Riesling

AFFOGATO 18
Vanilla ice cream / biscotti / espresso
Add Baileys or Frangelico