

Appetisers

OLIVE [GF, DF, VG] marinated Greek olives / lemon, oregano & garlic oil	14
BREAD [DF, VG] freshly baked garlic sourdough focaccia / Carrick extra virgin olive oil	15
STRAWBERRY [GF, V] strawberry / nasturtium / feta / ricotta / honey <i>Pairs well with our Bannockburn Rosé</i>	10
PÂTÉ [GFO] chicken liver pâté / pancetta / crostini / caper / vincotto <i>Pairs well with our Bannockburn Chardonnay</i>	15

Small shared plates

SALMON [GF, DFO] nori-cured Mt Cook / beetroot / crème fraiche / kombu cracker <i>Pairs well with our Bannockburn Pinot Noir</i>	31
CHICKEN [GF, DF] free-range crispy fried chicken / gribiche sauce / spring carrot <i>Pairs well with our Bannockburn Riesling</i>	27
BURRATA [GF, V] Wairiri burrata / Central Otago summer fruit / basil / pumpkin seed <i>Pairs well with our Pinot Blanc</i>	33
BROCCOLINI [GF, DFO, VGO] chargrilled broccolini / romesco / olive / pecorino <i>Pairs well with our Bannockburn Sauvignon Blanc</i>	25

Large shared plates

RAVIOLI [V] pea, ricotta & feta stuffed pasta / spring vegetables pecorino / pinoli <i>Pairs well with our EBM Chardonnay</i>	40
DUCK [GF, DF] Canter Valley duck breast / plum coulis / rice tabbouleh / hazelnut / fennel <i>Pairs well with our Pot de Fleur</i>	52
BEEF [GF, DFO] grass-fed Otago sirloin / pickled heirloom tomato/ smoked paprika potatoes / rocket / chilli crisp <i>Pairs well with both our Billet-Doux and Magnetic Pinot Noirs</i>	49
LAMB [GF, DF] grass-fed Otago oyster shoulder / courgette / za'atar <i>Pairs well with our Bannockburn 2018 and Arthur's Pinot Noirs</i>	54
<i>Sides</i>	
POTATO [GF, DFO, VGO] triple cooked agria / aioli / rosemary salt	15
MEDITERRANEAN SALAD [GF, DFO, VGO] cos / feta / cherry tomato / baba ganoush dressing / crispy chickpea <i>Pairs well with our Bannockburn Sauvignon Blanc</i>	22

*GF= Gluten Free DF= Dairy Free V= Vegetarian VG= Vegan
GFO = Gluten Free Option DFO= Dairy Free Option
VO= Vegetarian Option VGO= Vegan Option
Please advise your server of any dietary requirements.*

Desserts

CHOCOLATE [GFO] 19
milk chocolate mousse / latte foam / biscotti

BERRIES [DFO] 19
summer pudding / berries / vanilla mascarpone

APRICOT & PISTACHIO 19
semi – freddo / poached Central Otago apricot / pistachio frangipane

PETITS FOURS 38
selection of bite-sized dessert treats

CHEESEBOARD 45
Five Fork / Lindis Pass Camembert / Blue Bridge Street / dried pear / crackers



*Welcome to Carrick,
our home in Bannockburn, the Heart of the Desert.
Once a mining frontier for pioneers seeking gold, this harsh landscape,
defined by piercing light, sparse rainfall, and bare soils, reveals
unexpected beauty. Wildflowers bloom, and gnarled old vines thrive,
yielding grapes that are as distinctive and full of character as the gold
miners who came before.
We look toward our mountain, the Carrick Range, standing in its
shelter and guided by the Carrick Bend—a symbol of resilience,
weaving together our people and place.*

**Menu created by
Head Chef Gwen Harvie**