

# Carrick Winery Restaurant

Created by Head Chef Gwen Harvie

## APPETISERS

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

## SMALL SHARED PLATES

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

## LARGE SHARED PLATES

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

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

## SIDES

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|---------------------------------------------|----|
| <b>POTATO</b> [GF, DFO, VGO]                | 15 |
| triple cooked agria / aioli / rosemary salt |    |

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|--------------------------------------------------------------------|----|
| <b>AUTUMN SALAD</b> [GF, DF, VG]                                   | 23 |
| Chargrilled baby bok choy / kumara / orange hazelnut /spring onion |    |

## DESSERTS

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| <b>TART</b>                                                                             | 20 |
| Meyer lemon tart / coconut foam / lemon crisp / blackberry compote                      |    |
| <b>WARM APPLE</b>                                                                       | 20 |
| Apple brioche cake / fig & honey ice cream / pinenuts /caramel sauce                    |    |
| <b>CHOCOLATE</b> [GFO] serves 2                                                         | 40 |
| Selection of bite-sized dessert treats<br>Truffle / brownie / tartlet / Chef's creation |    |
| <b>CHEESEBOARD</b> [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.