

DRINKS

WINE TASTING \$22

WINE FLIGHT \$30

BEER FLIGHT \$25



PINOT NOIR

Scott Base Pinot Noir 2022

<i>Class</i>	<i>Bottle</i>
16	60

WHITES & ROSÉS

Scott Base Chardonnay 2019

14 55

Scott Base Reserve Chardonnay 2019

16 65

Allan Scott Rose 2023

13 45

Allan Scott Sauvignon Blanc 2023

13 45

Allan Scott Pinot Gris 2023

14 50

Allan Scott Riesling 2023

50

Cavalier Green Ginger Wine

12 30

BUBBLES

Scott Base Emperor Methode Traditionnelle

14 65

Cecilia Rosé Cuvée

12 50

Cecilia Brut Cuvée

50

BEER / OTHER

Tap beer - ask what's on tap!

13

Can/bottle craft beer/cider

330ml 10

Corona

10

Heineken Zero

10

Scapegrace Vodka / Gin

10

NON-ALCOHOLIC

Antipodes Sparkling Water

10

Kombucha/Benjer Juice/Organic Ginger Beer

6

Sprite

4.50

FOOD



TO SHARE

EMPEROR PLATTER 85

Whitestone brie, whitestone blue and Gibbston Valley New Balfour cheeses, locally cured prosciutto, salami and chorizo with mixed olives, chutney, locally pickled cherries, Ollie's olive oil, dried fruit, sourdough, lavosh & crackers

GOATS CHEESE & HONEY 27

Log of goat's cheese rolled in local walnuts, drizzled with Central Otago thyme honey, served with crackers

BAKED CAMEMBERT 25

Baked camembert, topped with Central Otago walnuts & dried apricot, served with toasted sourdough [plus prosciutto +\$6]

PATÉ & PICKLES 23

Mushroom & truffle paté served with pinot noir syrup, cornichons and toasted sourdough

LIGHT BITES

MIXED OLIVES 10

EDAMAME 9

Japanese soy beans with smoked stoaker salt

DEER STICKS 15

Wild Fiordland venison deer sticks

SOURDOUGH, OLIVE OIL & DUKKAH 16

Ollie's olive oil with balsamic glaze, Central Nuts dukkah, & warmed sourdough

SWEETS

BROWNIE & BERRIES 14

Dark chocolate brownie with wildberry sauce, served with a scoop of vanilla ice-cream

KIDS

KIDS PLATE 10

Salami, cheese, crackers, raisins, chocolate fish

TOASTIE 11

Salami, cheese & chutney with toasted ciabatta

CORNETTO / ICEBLOCK 3

**All menu items can be made gluten free on request + small surcharge*