

A L L A N  
**SCOTT**  
 B I S T R O

## Light Bites

HAPUKA POKE BOWL (df,gf) 25.00  
 Tamari / edamame / pickle ginger / nori  
 sesame / kewpie mayo

*Wine Pairing Suggestion: Estate Rosé*

LEEK AND ONION TART (vg) 24.00  
 Ruff puff / house relish / greens

*Wine Pairing Suggestion: Estate Pinot Gris*

HOT SMOKED SALMON SALAD 25.00  
 Fennel / toms / shallot / rocket / citrus (gf,df)

*Wine Pairing Suggestion: Cecilia Brut*

LOCAL CLAMS (gf,df) 25.00  
 Lemongrass / coconut / lime / Asian herbs  
 OR

Herbivore coconut butter / confit garlic / herbs

*Wine Pairing Suggestion: Estate Sauvignon Blanc*

POTTED PORK (df) 25.00  
 5 spice / cornichons / pickles / sourdough

*Wine Pairing Suggestion: Estate Riesling*

16HR BRAISED LAMB RAGOUT 25.00  
 House made pasta / parmesan

*Wine Pairing Suggestion: Scott Base Pinot Noir*

## Snacks

BRUSCHETTA (vg) 17.00  
 Pickled pear / walnut / blue cheese /  
 rocket / pear syrup reduction

PICTON VILLAGE SOURDOUGH 10.50  
 Herbivore black garlic coconut butter (vg,v)

OYSTERS NATURAL (gf,df) P.O.A  
 Pink Ginger / Boom sauce / lime

OLIVES (df,veg,vg,gf) 12.00  
 House marinated / warmed

FLATBREAD (v,vg,df) 15.00  
 Smoked hummus / tamari nuts

## Big Bites

MISO GRILLED EGGPLANT (vg,v) 27.00  
 Smoked hummus / nuts / seeds / grains /  
 pomegranate molasses / green herb

*Wine Pairing Suggestion: Estate Pinot Gris*

MERLOT BRAISED BEEF CHEEKS 37.00  
 Soft polenta/ wilted silver beet /  
 cooking liquor reduction

*Wine Pairing Suggestion: Scott Base Pinot Noir*

TROYS HAPUKA (df) 39.00  
 Pearl couscous / salsa Verde / fennel / toms /  
 herbs / caramelized lime / citrus / shallots

*Wine Pairing Suggestion: Black Label Sauvignon Blanc*

55 DAY AGED RIBEYE (gf) 37.00  
 Café de paris butter / agria / heirloom / Jus

*Wine Pairing Suggestion: Black Label Pinot Noir*

PORK BELLY (gf,df) 37.00  
 Pork skin crackle / pickled pear / heirloom  
 pear / agria / Jus

*Wine Pairing Suggestion: Black Label Chardonnay*

CONFIT DUCK LEG (gf,df) 38.00  
 Kumara rosti / wilted greens / jus /  
 blistered cherries

*Wine Pairing Suggestion: Estate Merlot Malbec*

## Platters to Share

THE VINEYARD 35.00  
 Cheeses/ cured meats /  
 pickled vege / condiments / lavosh

CHEESE BOARD 27.00  
 Selection of 3 / lavosh / condiments

## Sides

Fries & aioli (vg) 10.00

Leaves & herbs (vg,v) 10.00

Agria potatoes, aioli / salsa Verde (vg) 12.00