

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

To Start

The Farm

Picton Village Sourdough Herbivore black garlic coconut butter (<i>veg, v</i>)	11
Flatbread Smoked hummus tamari nuts (<i>v, veg, df</i>)	11
Olives House marinated warmed (<i>df, veg, v, gf</i>)	12
Bruschetta Pickled pear walnut blue cheese rocket per syrup reduction (<i>veg</i>). Add on each	19
	9

Free Range Pork Burnt apple fennel leeks jus crackle bitterballen	37
Wine pairing suggestion Black Label Chardonnay	

55 Day Aged Beef Agria potatoes Yorkshire pudding carrot baby vegetables jus	38
Wine pairing suggestion Black Label Pinot Noir	

Premium Game Venison Manuka smoked parsley red cabbage potato onion cocoa (<i>gf, df</i>)	39
Wine pairing suggestion Black Label Pinot Noir	

Confit Duck Leg Sauerkraut duck fat Agria potatoes Merlot braised mandarin jus (<i>df</i>)	39
Wine pairing suggestion Estate Merlot	

Platters to Share

Cheeseboard Selection of 3 cheeses lavosh condiments	28
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The Vineyard Cheeses cured meats pickled veg lavosh condiments	35
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The Garden

Warm Soul Bowl Kumara sauerkraut mushroom greens cauli tomato mandarin tamari nuts quinoa hummus tahini black garlic dressing (<i>veg</i>)	29
Wine pairing suggestion Estate Rosé	

Ratatouille Terrine Harissa tomato tahini salsa verde (<i>veg</i>)	35
Wine pairing suggestion Estate Merlot	

The Sea

Oysters Natural Pickled ginger Boom sauce lime (<i>gf, df</i>)	POA
Wine pairing suggestion Cecilia Brut	

Baby Green Lip Mussels Red curry coconut lemon grass (<i>gf, df</i>)	29
Wine pairing suggestion Estate Sauvignon Blanc	

Soft Shell Crab Boom chilli aioli charred limes (<i>df, gf</i>)	31
Wine pairing suggestion Estate Pinot Gris	

Warm Smoked Salmon Salad Tamari nuts and seeds mixed greens dressing (<i>df, gf</i>)	33
Wine pairing suggestion Estate Riesling	

Troy's Hapuku Bisque prawns mussels Cloudy Bay clams (<i>df, gf</i>)	40
Wine pairing suggestion Black Label Sauvignon	

Seafood Platter for Two (<i>df, gf</i>) Crab Hapuku ceviche oysters in shell clams salmon citrus fries	150
Wine pairing suggestion Black Label Sauvignon	

And on the Side

Fries and aioli (<i>veg</i>)	10
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Leaves and herbs (<i>veg, v</i>)	10
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Agria potatoes <u>w</u> aioli salsa verde (<i>veg</i>)	12
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Grilled Brussell Sprouts (<i>veg, df, gf</i>) Pine nuts black garlic tahini	12
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Roasted Cauli Florets (<i>veg, df, gf</i>) Quinoa rocket nuts and seeds	15
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Twice Cooked Potato (<i>v, df, gf</i>) with Ohiwa Périgord truffle aioli salsa verde	15
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