



ALLAN
SCOTT
BISTRO

brilliance in simplicity



open 7 days 10am - 4pm
229 Jackson's Road, Blenheim
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Menu

To Start

Minghetti's Sourdough Dukkah pomegranate local olive oil house-made relish (df)	15
Flatbread Muhammara nuts & seeds pomegranate (v)	12
Local Olives Warmed house marinated (v, gf)	12
Bruschetta Pickled pear candied walnut blue cheese pear syrup fennel	19
Extra 1 piece	9

Platters to Share

Cheeseboard Local cheeses lavosh house-made condiments (veg, gfo) Wine Pairing Suggestion Cecilia Rose'	35
The Vineyard Lady Butcher cured meats Aoraki smoked salmon pickled vege lavosh house-made condiments Wine Pairing Suggestion Black Label Pinot Noir	45
Seafood Platter for Two Crab hapuka ceviche oysters prawns mussels salmon squid tentacles citrus fries greens (gfo) Wine pairing suggestion Black Label Sauvignon	150

The Sea

Marlborough Oysters Natural Pickled ginger Boom chilli charred limes (df, gf) Wine pairing suggestion Cecilia Brut	POA
Ceviche Kinilaw Hapuka ginger spring onion lime tomato chilli coconut (df, gf) Wine pairing suggestion Estate Rose'	27
Mills Bay Mussels Chorizo scallions ciabatta Wine Pairing Suggestion Estate Sauvignon Blanc	30
Soft Shell Crab Boom chilli aioli charred limes (df, gf) Wine pairing suggestion Estate Pinot Gris	33
Smoked Hapuka Tart Hoki leeks mozzarella ricotta smoked fish veloute Wine pairing suggestion Estate Riesling	32
Troy's Hapuka Cauliflower parsnip broccolini silver beet persillade fennel oil (gf) Wine pairing suggestion Kekerengu Sauvignon Blanc	40

The Farm

Free Range Pork Belly Capsicum carrots hokkien tamari chilli coriander pickled ginger (gf) Wine pairing suggestion Black Label Chardonnay	39
Canter Valley Duck Leg Red cabbage brussel sprouts duck fat potato merlot mandarin (df, gf) Wine pairing suggestion Estate Merlot	39
Beef Cheeks Creamy polenta grana padano persillade baby vege jus (gf) Wine pairing suggestion Black Label Pinot Noir	39
Premium Game Venison Loin Juniper pink peppercorn agria berries jus (gf) Wine pairing suggestion Estate Merlot	40
Merino Lamb Shoulder Harissa preserved lemons agria mash dukkah salsa verde jus (gf) Wine pairing suggestion Black Label Pinot Noir	38

The Garden

Warm Soul Bowl Crispy chickpea brussel sprouts crispy kale baby beetroot carrots pears edamame black garlic tahini (v, gf) Wine pairing suggestion Estate Rose'	30
Risotto Cake Smoked fungi garden vege muhammara herbs & greens (v, gf) Wine pairing suggestion Estate Pinot Gris	33

And on the Side

Shoestring Fries Chilli kelp seasoning aioli (gf, veg)	14
Twice Cooked Agria Potato Aioli salsa verde (df, gf, veg)	15
Grilled Brussel Sprouts Black garlic tahini nuts & seeds (df, gf, veg)	15
Mixed Green Salad Edamame onion fennel walnut & pear dressing (v, gf)	14
Baby Carrots Harissa coconut yoghurt pickled ginger nuts & seeds (df, gf, veg)	16

Dessert

Espresso Creme Brulee (gf)	18
Lemon Posset (gfo) Crumble passion fruit mascarpone	17
Apple & Rhubarb Crumble Cinnamon oats vanilla ice cream	18
The Dome Chocolate mousse ginger orange	20
Jack's Affogato (vo) Tia Maria Drambuie Frangelico Cointreau	17
Naked	12

Coffee and Kerikeri Organic Teas

Long Black	4.5	Royal Earl Grey	5
Flat White	6		
Cappuccino	6	Bay of Islands Breakfast	5
Macchiato (long)	5.5		
Macchiato (short)	5	Green Darjeeling	5
Mocha	7		
Latte	6.5	Manuka Mint	5
Espresso	4.5		
Americano	5		
Hot Chocolate	6.5		
Chai Latte	6.5	Milk : Oat	1

Extras

df = dairy free | gf = gluten free | vo = vegan option

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Kids Menu

And to wash it down ...
There's FREE good 'ole fashioned 'Adam's Ale' (Rapaura tap water),
or we've a selection of Charlie's fruit juice & canned drinks.



Fizz \$6.00
Juice \$6.50

Mains \$15

Ham & Cheese Toastie

served with delicious shoestring fries & tomato OR aioli. Yumbo!

Fish & Chips

with delicious shoestring fries & tomato sauce OR aioli. Scrummy!

Crispie Chicken

served on crunchy salad greens or swap the sald for good ole' shoestring fries. Either way, tasty and delish!

Dessert -the best bit! \$10

Ice-cream Sundae

topped with either caramel OR berry topping. Fab-o-licious!

Allergies

Does your child have any? Please speak with our wait staff so that we can provide healthy alternative options.

