

DINNER MENU

ONE	
Twelve Trees Sourdough, Oil & Dukkah	\$ 5
Local In House Marinated Olives (G)	\$ 10
TWO	
Tiger Prawn Boudin Blanc, Fennel, Sweetcorn, Avocado (G) Allan Scott Estate Pinot Gris	\$ 18
Marlborough Seafood Chowder, Twelve Trees Sourdough Allan Scott Generations Chardonnay	\$ 15
House Cured Free Range Pork, Watermelon, Labhne, Marinated Feta, Roquette (G) Allan Scott Cecilia Methode Traditionnelle	\$ 16
Cloudy Bay Clams, Sauce Vierge, Crostini Allan Scott Estate Sauvignon Blanc	\$ 18
THREE	
Timgad Spiced Longline White Fish (180g), Chickpea, Capsicum, Mint (G) Allan Scott Estate Riesling	\$ 25
Glazed Wakanui Short Rib (200g), Smoked Kumara, Silverskin Onions (G) Allan Scott Estate Pinot Noir	\$ 24
Ora King Salmon (150g), Pinoli Pine Nuts, Brassicas, Sheep Milk Yoghurt (G) Allan Scott Generations Sauvignon Blanc	\$ 28
Agria Potato Gnocchi, Thorvald Devotion Cheese, Artichoke, The Berry Shed Blueberries Scott Base Central Otago Rosé	\$ 24
SIDES	
Beetroot, Marinated Feta, Mint (G)	\$ 7
Local Leaf Salad (G)	\$ 7
Conchiglioni, Roquette, Chilli, Garlic	\$ 7
Vine Ripened Tomato en Crostini	\$ 7



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SWEET	
Short Season Stone Fruit, Lemon Chiboust, Joconde Sponge	\$ 15
Lemon Verbena, White Chocolate, Hazelnut, Grapes (G)	\$ 15
Dark Chocolate Torte, Seasonal Berries, Almost Burnt Honey Brittle (G)	\$ 15
CHEESE	
Cranky Goat 'Reginald', Kiwifruit, Passionfruit, Wafer	\$ 15
ViaVio Fontal, Garden Herbs, Brioche	\$ 15
Kaikoura Tomme, Carrot, Dukkah, Marmalade (G)	\$ 15
Allan Scott Late Harvest Riesling \$ 38	

Please advise the staff if you have any food allergies
(G) = Gluten free. Most other dishes can be adapted to GF (but may include a surcharge) please ask your waiter/waitress

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