

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

brilliance within simplicity

summer menu 2025



Menu

To Start

Minghetti's Sourdough Dukkah pomegranate local olive oil house-made relish (df)	15
Flatbread Muhamarra nuts & seeds pomegranate (v)	14
Local Olives Warmed house marinated (v, gf)	14
Bruschetta Pickled pear candied walnut blue cheese pear syrup fennel Extra 1 piece	19 9

Platters to Share

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

The Sea

Marlborough Oysters Natural Pickled ginger boom chilli charred limes (df, gf) Wine suggestion - Cecilia Brut	POA
Hapuka Crudo Tigre de leche ginger spring onion lime tomato chilli coconut (df, gf) Wine suggestion - Estate Rosé	30
Mills Bay Mussels L&P chilli mixed greens (gf, df) Wine suggestion - Estate Sauvignon Blanc	30
Soft Shell Crab Boom chilli aioli charred limes (df, gf) Wine suggestion - Estate Pinot Gris	33
Troy's Hapuka Asparagus citrus butter silver beet pearl couscous tomato cucumber fennel Wine suggestion - Kekerengu Sauvignon Blanc	40

The Farm

Free Range Pork Granny Smith mascarpone pickled fennel pickled ginger pears jus crackling (df, gf) Wine suggestion - Black Label Chardonnay	39
Canter Valley Duck Leg Cherry confit beetroot balsamic jus (df, gf) Wine suggestion - Estate Pinot Noir	39
55-Day aged Beef Fondant patato baby peas Cafe de Paris baby vege jus (gf) Wine suggestion - Black Label Pinot Noir	39
Premium Game Venison Loin Manuka smoked strawberry agria vege jus (gf) Wine suggestion - Estate Merlot	40
Merino Lamb Belly 16-hour baked asparagus red peppers fig goat's curd pomegranate molasses (gf) Wine suggestion - Black Label Pinot Noir	39

The Garden

Soul Bowl Garden veg muhammara chickpea mesclun house dressing (vg, veg) Wine suggestion - Estate Rosé	30
Grilled Vege Stack Fire roasted capsicum eggplant courgette herbs & greens (v, veg, gf) Wine 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
Asparagus Greens house dressing nut & seeds (df, gf, veg)	16
Mixed Green Salad Edamame onion fennel walnut & pear dressing (v, gf)	14

Dessert

Rose Poached Citrus Segments pralines berry sorbet	18
Apple & Rhubarb Crumble Cinnamon oats vanilla ice cream	18
Passionfruit & Coconut Entremet Dacqui chantilly coconut	18



Coffees

Long Black	4.5
Flat White	5.5
Cappuccino	5.5
Macchiato (long)	5.5
Macchiato (short)	5
Mocha	6
Latte	5
Espresso	4.5
Americano	5.5
Hot Chocolate	6
Chai Latte	6

Kerikeri Organic

Teas

Royal Earl Grey	5
Bay of Islands Breakfast	5
Green Darjeeling	5
Manuka Mint	5

Extras

Milk : Oat



df = dairy free | gf = gluten free

Drinks

ESTATE

The Estate Range is where it all began. Wine styles are true to their variety and accurately represent the region. These wines are consistent crowd pleasers, made in styles to suit most palates.

						
	Sauvignon Blanc	Pinot Gris	Rosé	Riesling	Merlot	Pinot Noir
Bottle	\$39.00	\$39.00	\$39.00	\$39.00	\$39.00	\$39.00
Glass	\$13.00	\$13.00	\$13.00	\$13.00	\$13.00	\$13.00

BLACK LABEL

Elegant charm and uncompromised quality, with a touch more provenance, edginess and sophistication.

			
	Chardonnay	Pinot Noir	Sauvignon Blanc
Bottle	\$49.00	\$49.00	\$49.00
Glass	\$15.00	\$15.00	\$15.00

THE ELI

Limited edition wine by New Zealand's pioneering Marlborough winemakers.

		
	Sauvignon Blanc	Pinot Noir
Bottle	\$150.00	\$190.00
Glass	\$35.00	\$45.00

CECILIA

Every day there is cause for celebration. With three to choose from, there is one to suit every occasion.

			
	Brut	Rosé	Vintage
Bottle	\$49.00	\$49.00	\$80.00
Glass	\$15.00	\$15.00	

SCOTT BASE

Premium range of wine that is carefully crafted to hero the distinctly Central Otago flavour.

		
	Emperor	Pinot Noir
Bottle	\$60.00	\$55.00

ON TAP

	Lager	Pilsner	Hazy IPA
Glass 440ml	\$12.00	\$12.00	\$12.00
Pint 585ml	\$15.00	\$15.00	\$15.00

CANS

Cavalier Green Ginger Spritzer 6%	Peroni	Low Alc. 2.5% and 0%
\$15.00	\$12.00	\$15.00

& SOUR

Cider	Pink Gin Sour
\$12.00	\$16.00

SOFT DRINKS

Cola	Honest Ginger	Honest Feijoa Fizz	Lemon Lime & Bitters	Old Fashioned Lemonade Quencher	Honest Squeezed Orange Juice	Mineral Sparkling Water
\$6.00	\$6.00	\$6.00	\$6.00	\$6.50	\$6.50	\$9.00