



TWELVE TREES

VINEYARD RESTAURANT at ALLAN SCOTT

LUNCH MENU

Twelve Trees Sourdough Two Short Dogs Olive Oil & Dukkah	\$ 6	Marlborough Artisan Platter Assortment of Locally Sourced Quality Produce Allan Scott Estate Pinot Gris	\$24
Parmesan Bon Bons (G) Aioli	\$ 9	Line Caught White Fish (G) Baby Fennel, Cannellini Bean Scott Base Rosé	\$22
Marlborough Mussels (G) Tomato, Herbs, Crostini Allan Scott Estate or Generations Sauvignon Blanc	\$15	Wakanui Beef Brisket (G) Baby Root Vegetables, Thyme Jus Scott Base Central Otago Pinot Noir	\$24
Pork Belly (G) Tomato & Coriander a la Grecque, Apple Allan Scott Estate Riesling	\$15	Autumn Gnocchi House Cured Bacon, Tomato, Kaikoura Bureaucrat Cheese Allan Scott Generations Chardonnay	\$20
Twelve Trees Seafood Chowder Twelve Trees Sourdough Allan Scott Generations Chardonnay	Entree \$15 Main \$24	Cranky Goat Curd Pithivier Hazelnut, Pinot Noir Allan Scott Estate Pinot Noir	\$22



FEAST MARLBOROUGH RARE FARE

Head Chef, Jason Brown, is proud to showcase his entries for the Feast Marlborough Rare Fare Competition. Rare Fare is a signature dish and matched beverage that celebrates the essence of Marlborough.
www.feastmarlborough.nz/rare-fare

'Reg & Friends' (G) Cranky Goat 'Reginald' Cheese, Old Road Estate Fig, The Berry Shed Blueberries, Flaxseed Wafer Allan Scott Generations Gewürztraminer 2016	Entree \$18 with Wine Match \$27	'Game-On' (G) Premium Game Fallow Venison, Carrot, Twelve Trees Walnuts, Allan Scott Vineyard Honey Allan Scott Generations Pinot Noir 2016	Main \$30 with wine match \$40
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SIDES

Beetroot, Marinated Feta, Mint (G)	\$ 7	Conchiglioni, Roquette, Chilli, Garlic	\$ 7
Local Leaf Salad (G)	\$ 7	Vine Ripened Tomato en Crostini	\$ 7

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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DESSERT & CHEESE

Apple Tarte Tartin Walnut, Chantilly	\$15
Baked White Chocolate Cheesecake (G) Pistachio, Old Road Estate Fig	\$15
Bitter Chocolate (G) Feijoa, Honey Butterscotch	\$15

Cranky Goat 'Old Tom' Courgette, Tea soaked Sultana, Brioche	\$15
Kaikoura 'The Harnett' (G) Flaxseed, Neudorf Pickled Pink Fur Mushroom	\$15
Cheeseboard Selection to share	\$24

Allan Scott Late Harvest Riesling \$38

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