



TWELVE TREES  
VINEYARD RESTAURANT at ALLAN SCOTT

## AUTUMN LUNCH MENU

### TO START

Twelve Trees Marinated Olives, Served Warm	\$ 10 (V/DF/GF)
Steamed Edamame Beans with Black Garlic Salt	\$ 8 (V/DF/GF)
Warm Tamari Roasted Almonds	\$ 10 (V/DF/GF)
Starter Combo – Olives, Edamame Beans, Almonds	\$ 22 (V/DF/GF)
Bread Selection, Olive Oil, Pomegranate Molasses, Salted Butter	\$ 16 (V)
Chicken Liver, Bacon & Thyme Pate, Grilled Baguette Allan Scott Cecilia Brut Méthode Traditionnelle	\$ 18
Twelve Trees Seafood Chowder with Local Salmon and Mussels, Baguette Allan Scott Generations Chardonnay	\$ 20
Baked Brie, Salt Roasted Pears, Baguette Allan Scott Estate Pinot Gris	(add prosciutto \$6) \$ 24 (V)

### MAIN FARE

Braised Lamb Fillet, Confit Carrot, Seasonal Vegetables, Pan Reduction Allan Scott Generations Pinot Noir	\$ 28 (GF/DF)
Vegetable 'Cutlets', Ratatouille, Smoked Onions, Roasted Chickpeas Allan Scott Estate Chardonnay	\$ 26 (V/DF/GF)
Beef Fillet Served Pink, Creamy Garlic Potatoes, Baby Peas & Jus Scott Base Central Otago Pinot Noir	\$ 32 (GF/DF)
Twice Cooked Pork Belly, Sweet Potato Puree, Beetroot & Apple Slaw Allan Scott Generations Riesling	\$ 27 (GF)
Seafood Creation. Daily special from the Chef's garden and today's fresh catch	\$ 28

### DESSERT

Italian Trifle, Mascapone, Coffee Liqueur, Dutch Cocoa, Espresso Dates	\$ 15
Mango Sorbet, Pineapple, Coconut Chips, Passionfruit, Red Chilli	\$ 12 (DF/GF)
Orange and Almond Syrup Cake, Lemon Ice, Curd Syrup, Hazelnut Praline	\$ 15 (GF)
Chocolate Truffle, Dark Chocolate, Pistachio Nuts, Cognac	\$ 5 (GF)
Twelve Trees Cheeseboard, Bread, Condiments (ask your server about today's selection)	\$ 24 (GFA)

**Please advise the staff if you have any food allergies**

(V) = Vegetarian, (DF) = Dairy Free, (GF) = Gluten Free, (GFA) = Gluten Free available on request (may incur a surcharge).  
Most other dietary requirements can be catered for, please ask your waiter/waitress