



TWELVE TREES

VINEYARD RESTAURANT at ALLAN SCOTT

LUNCH MENU

Twelve Trees Sourdough Two Short Dogs Olive Oil & Dukkah	\$ 5	Marlborough Artisan Platter Assortment of Locally Sourced Quality Produce <i>Allan Scott Cecilia Brut Methode Traditionnelle</i>	\$24
Parmesan Bon Bons (G) Aioli	\$ 8	Poussin (G) Peas a la Francaise, Grilled Cos Lettuce <i>Allan Scott Generations Pinot Noir</i>	\$24
Local in house Marinated Olives (G)	\$10	Timgad Fish (180g) (G) Timgad Spiced Longline White Fish, Chickpea, Capsicum, Mint <i>Allan Scott Estate Riesling</i>	\$25
Tiger Prawn Boudin Blanc (G) Fennel, Sweetcorn, Avocado <i>Allan Scott Estate Pinot Gris</i>	\$18	Glazed Wakanui Short Rib (200g) (G) Smoked Kumara, Silverskin Onions <i>Allan Scott Estate Pinot Noir</i>	\$24
House Cured Free Range Pork (G) Watermelon, Labhne, Marinated Feta, Roquette <i>Allan Scott Cecilia Methode Traditionnelle</i>	\$16	Ora King Salmon (150g) (G) Pinoli Pine Nuts, Brassicas, Sheep Milk Yoghurt <i>Allan Scott Generations Sauvignon Blanc</i>	\$28
Cloudy Bay Clams Sauce Vierge, Crostini <i>Allan Scott Estate Sauvignon Blanc</i>	\$18	Gnocchi Agria Potato Gnocchi, Thorvald Devotion Cheese, Artichoke, The Berry Shed Blueberries <i>Scott Base Central Otago Rosé</i>	\$24
Marlborough Seafood Chowder Twelve Trees Sourdough <i>Allan Scott Generations Chardonnay</i>	Entree \$15 Main \$20		

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



@allanscottwines

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DESSERT & CHEESE

Short Season Stone Fruit Lemon Chiboust, Joconde Sponge	\$15
Lemon Verbena (G) White Chocolate, Hazelnut, Grapes	\$15
Dark Chocolate Torte (G) Seasonal Berries, Almost Burnt Honey Brittle	\$15

Cranky Goat 'Reginald' Kiwifruit, Passionfruit, Wafer	\$15
ViaVio Fontal Garden Herbs, Brioche	\$15
Kaikoura Tomme (G) Carrot, Dukkah, Marmalade	\$15

Allan Scott Late Harvest Riesling \$38

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