



TWELVE TREES

VINEYARD RESTAURANT at ALLAN SCOTT

SPRING LUNCH MENU

TO START

Twelve Trees Garlic Bread	\$ 7 (V)
In House Marinated 'Two Short Dogs' Olives	\$ 10 (GF/V)
Twelve Trees Sourdough, Olive Oil, Dukkah, Dip	\$ 12 (GFA)
Confit Pork & Dill Rilletes, Fennel, Preserved Lemon, Flat Bread (great to share) Allan Scott Cecilia Brut Méthode Traditionnelle	\$ 19 (GFA)
Marlborough Seafood Chowder, Twelve Trees Sourdough Allan Scott Generations Chardonnay	\$ 20

MAIN FARE

Dukkah Crumbed Haloumi, Harissa Roasted Carrot, Honey Yoghurt Dressing Allan Scott Estate Pinot Gris	\$ 20 (V/GFA)
Yoghurt Marinated Chicken, Tomato & Brioche Panzanella Salad Allan Scott Marlborough Sauvignon Blanc	\$ 25 (GFA)
Basil & Pine Nut Tagliatelle Scott Base Central Otago Rose	\$ 25 (V)
Pan Seared Fish, Tom Yum Broth, Vermicelli, Cherry Tomato, Spring Onion, Coriander Allan Scott Estate Riesling	\$ 29 (GF)
Confit Pork Belly, Potato Galette, Fennel & Apple Jus Allan Scott Generations Chardonnay	\$ 26 (GF)
Venison Open Sandwich, Gorgonzola, Pear, Walnut & Roquette Salad Allan Scott Generations Pinot Noir	\$ 25 (GFA)

DESSERT

Lemon Tart, Brown Sugar Pavlova, Citrus Salad	\$ 15 (V)
Brownie, Pistachio, Rhubarb	\$ 15 (V/GF)
White Chocolate Bavaois, Doughnuts, Almond Milk Crumb	\$ 15 (V)
Twelve Trees Cheeseboard, Bread, Chutney (ask your server about today's selection)	\$ 24 (V/GFA)

Please advise the staff if you have any food allergies

(V) = Vegetarian, (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