



TWELVE TREES  
VINEYARD RESTAURANT at ALLAN SCOTT

## SUMMER LUNCH MENU

---

### TO START

---

Twelve Trees Marinated Olives, Served Warm	\$ 10 (GF/V)
Bread Selection, Olive Oil, Pomegranate Molasses, Seasonal Dip	\$ 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 Estate Sauvignon Blanc	\$ 20
Smoked Salmon, Fresh Beets, Crème Fraiche, Walnuts, Young Leaves Allan Scott Generations Chardonnay	\$ 20 (GF)
Steamed Asparagus, Breaded Poached Egg, Parmesan, Pinenuts, Rocket Oil, Black Pepper Allan Scott Generations Sauvignon Blanc	\$ 16 (V)

---

### MAIN FARE

---

Braised Lamb Fillet, Confit Fennel, Spring Vegetables, Pan Reduction Allan Scott Generations Pinot Noir	\$ 26 (GF/DF)
Haloumi, Savoury Granola, Smashed Peas, Radishes, Lemon, Almond Butter Allan Scott Estate Pinot Gris	\$ 22 (V)
Sirloin Served Pink, Warm Potato Salad, Shallots, Tarragon, Horseradish, Sumac Scott Base Central Otago Rosé	\$ 25 (GF/DF)
Sticky BBQ Chicken, Slaw, Coriander, Lime, Sriracha Mayonnaise, Sesame Seeds Allan Scott Estate Riesling	\$ 24 (GF/DF)
Seafood Creation. Daily special from the Chef's garden and today's fresh catch	\$ 26

---

### DESSERT

---

Italian Trifle, Mascapone, Coffee Liqueur, Dutch Cocoa, Espresso Dates	\$ 15
Mango Sorbet, Pineapple, Coconut Chips, Passionfruit, Red Chilli	\$ 12 (DF/GF)
Cheesecake, Marlborough Strawberries, Vanilla Biscuit, Cream, Poached Berries	\$ 12
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, (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