

WINTER LUNCH MENU

TO START	
Twelve Trees Sourdough, Olive Oil & Dukkah, Seasonal Vege Dip	\$ 12
Soup & Co, changes daily Ask your server for the suggested wine match	\$ 15
Marlborough Seafood Chowder, Twelve Trees Sourdough Allan Scott Generations Chardonnay	\$ 20
CLASSICS	
Reuben Sliders, Dijon, ViaVio Fontal Cheese, Onion Jam, Pickle Mila or Jemima Cider by Josh Scott	\$ 18
Pork & Apple Pie, Fennel & Walnut Slaw Allan Scott Estate Pinot Gris	\$ 21
Dukkah Crumbed Haloumi, Harissa Roasted Carrot, Honey Yoghurt Dressing Allan Scott Estate Pinot Gris	\$ 20
Lamb Rump, Potato Hash, Jerusalem Artichoke, Broad Bean, Mint Jus (G) Allan Scott Generations Pinot Noir	\$ 24
Neudorf Mushroom Pappardelle, Cranky Goat 'Old Tom' Cheese Allan Scott Generations Chardonnay	\$ 26
Indonesian Fish Curry, Jasmine Rice, Roti, Lime Allan Scott Estate Riesling	\$ 25
DESSERT	
Lemon Tart, Berry Compote, Cream	\$ 15
Chocolate Marquis Brownie, Walnut, Mandarin, Orange (G)	\$ 15
Bread & Butter Pudding, Anglaise, Rhubarb	\$ 15
Twelve Trees Cheeseboard, Bread, Chutney (ask your server about today's selection)	\$ 24

⁽G) = Gluten free. Most other dishes can be adapted to GF (but may include a surcharge), please ask your waiter/waitress

Menu subject to change