



TWELVE TREES
VINEYARD RESTAURANT at ALLAN SCOTT

WINTER LUNCH MENU

TO START

Twelve Trees Marinated Olives, Served Warm	\$ 10 (V/DF/GF)
Bread Selection, Olive Oil, Pomegranate Molasses, Salted Butter	\$ 16 (V)
Chicken Liver & Pancetta Pâté, Cider Jelly with Plum and Apple Chutney Allan Scott Cecilia Brut Méthode Traditionnelle	\$ 18
Baked Brie, Salt Roasted Pears, Baguette Allan Scott Estate Pinot Gris	(add prosciutto \$6) \$ 24 (V)

MAIN FARE

Twelve Trees Seafood Chowder with Local Salmon, Fish and Mussels, Baguette Allan Scott Generations Chardonnay	\$ 20
Ricotta and Sage Tortellini, Burnt Butter Sauce, Pine Nuts, Golden Raisins and Chives Allan Scott Generations Chardonnay	\$ 26 (V)
Twice Cooked Pork Belly, Sweet Potato Puree, Pear & Apple Slaw Allan Scott Generations Riesling	\$ 28 (GF)
Vegetable 'Cutlets', Winter Ratatouille, Smoked Onions, Roasted Chickpeas Allan Scott Hawkes Bay Merlot	\$ 26 (Vegan)
Sticky Chicken Thigh, Warm Yams & Beets, Black Garlic, Radicchio, Orange Dressing Scott Base Central Otago Rosé	\$ 28 (DF/GF)
Braised Beef Short Rib, Buttered Roasted Cauliflower, Creamy Mash, Pan Reduction Allan Scott Generations Pinot Noir	\$ 30 (GF)
Ora King Salmon, Heirloom Vegetables, Persimmon & Lime Gremolata, Crème Fraiche Allan Scott Generations Sauvignon Blanc	\$ 35 (GF)

DESSERT

Italian Trifle, Mascarpone, Coffee Liqueur, Dutch Cocoa, Espresso Dates	\$ 15
Berry Sorbet, Beetroot Powder, Candied Walnuts	\$ 12 (DF/GF)
Warm Ginger Pudding, Cavalier Butter Syrup, Vanilla Bean Ice, Ginger Bark	\$ 15
Chocolate Truffle, Dark Chocolate, Hazelnuts, Orange, Cointreau	\$ 5 (GF)
Twelve Trees Cheeseboard, Bread, Condiments (ask your server about today's selection)	\$ 24 (GFA)

Please advise the staff if you have any dietary requirements

(V) = Vegetarian, (DF) = Dairy Free, (GF) = Gluten Free. Gluten Free bread available on request \$3 surcharge.
Most other dietary requirements can be catered for, please ask your waiter/waitress