

Chef's selection sharing plates

OLIVES & NUTS [GF, DF]

Kalamata, Sicilian & queen olives Honey spiced walnuts, cashews, peanuts & almonds

BREAD [V]

Focaccia Semi-dried Tomato, olives & rosemary bread with N'duja butter, Stracciatella & Carrick olive oil

PÂTÉ

Chicken liver & pancetta pâté, Carrick's blackcurrant & apple chutney, cornichons with crostini

CHERRY TOMATO & CHICORY SALAD [GF, V]

Pickled watermelon, watermelon vinaigrette, stracchino & capers

CRISPY CHICKEN [GF, DF]

Free-range fried chicken, pickled daikon & sriracha mayonnaise

LAMB SHOULDER [GF]

Pressed Provenance lamb shoulder, spring vegetable fricassee

SIDES

Twice-cooked Agria potatoes with aioli

PETIT FOUR

A selection of bite-sized dessert treats



Cabana Wine List

One Person = One Wine Credit

Each Range has the number of wine credits required for each beverage

ESTATE RANGE - Carrick's lens on each variety we grow

1 Wine Credit

Carrick Sauvignon Blanc 2022

Carrick Bannockburn Pinot Blanc 2023

Carrick Bannockburn Pinot Gris 2020

Carrick Dry Riesling 2021

Carrick Bannockburn Riesling 2023

Carrick Bannockburn Chardonnay 2021

Carrick Bannockburn Rosé 2023

Carrick Bannockburn Pinot Noir 2021

DISCOVERY RANGE - Winemaker's twist on classic technique

1 Wine Credit

Carrick Le Pét Nat (Sparkling Wine) 2023

Carrick The Death of von Tempsky Riesling 2022

Carrick Billet-Doux Pinot Noir 2022

Carrick Pot de Fleur Pinot Noir 2022

LIMITED RELEASE RANGE - Single vineyard, special treatment in the cellar

2 Wine Credits

Carrick Cairnmuir Terraces EBM Chardonnay 2019

Carrick Josephine Riesling 2023

Carrick The Magnetic Pinot Noir 2020

Carrick Arthur's Pinot Noir 2021

Carrick Excelsior Pinot Noir 2019 (2 Wine Credits + a \$50 surcharge)

LIBRARY RELEASE & MAGMUN WINES

2 Wine Credits

Carrick Bannockburn Riesling 2015

Carrick Josephine Riesling 2008

Carrick Bannockburn Chardonnay 2011

Carrick Bannockburn Rosé 2023 Magnum

Carrick Unravelled 2019 Magnum

Carrick Bannockburn Pinot Noir 2016