



Menu

The Carrick bend, a nautical knot, symbolises our philosophy of grape growing and winemaking. The tying of the knot is the bringing together of our viticulture, our winemaking and “our place,” which encompasses the Carrick vineyards, the Carrick mountain range, the Carrick riding and the Carrick goldfields.

Created by Gwen Harvie, Head Chef
& Sous Chef Harry Bonning-Snook

Sharing Plates

OLIVES [GF, DF]	10
Kalamata, Sicilian & queen olives	
NUTS [GF, DF]	10
Honey spiced walnuts, cashews, peanuts & almonds	
TWICE-COOKED POTATOES [GFO, DFO]	15
Twice-cooked Agria potatoes with aioli	
FOCACCIA	
Semi-dried tomato, olives & rosemary bread	
with N'duja butter	16
with Stracciatella & Carrick olive oil [V, VGO]	16
with both	20
PÂTÉ [GFO]	22
Chicken liver & pancetta pâté, Carrick's blackcurrant & apple chutney, cornichons with crostini	
<i>Pairs well with Death of Von Tempsky Riesling</i>	
HARISSA CABBAGE [VG, DF, GFO]	22
Harissa roasted savoy cabbage, coconut labneh, pickled butternut & almond pangratatto	
<i>Pairs well with Bannockburn Riesling</i>	
CROQUE MONSIEUR	24
Croque monsieur croquettes, apricot mustard, pecorino	
<i>Pairs well with Dry Riesling</i>	
CRISPY CHICKEN [GF, DF]	25
Free-range fried chicken, pickled corn salsa & sriracha mayonnaise	
<i>Pairs well with Pinot Blanc</i>	
OCTOPUS [GF, DF]	26
Confit octopus, butterbeans, chorizo romesco, salmoriglio & saffron cracker	
<i>Pairs well with Bannockburn Chardonnay</i>	

ORA KING SALMON [GF]	27
Torched Ora King salmon, cream fraiche, pickled cucumber, lime & red pepper gel <i>Pairs well with Bannockburn Sauvignon Blanc</i>	
WILD MUSHROOM [V]	27
Wild mushroom & scamorza ravioli, sage beurre noisette, pecorino & walnut praline <i>Pairs well with EBM Chardonnay</i>	
LAMB [GF]	31
Pressed Royalburn lamb shoulder, burnt shallot, cavalo nero pesto, Jus & potato crumb <i>Pairs well with Magnetic Pinot Noir</i>	
BRAISED BEEF CHEEK [GF]	31
Beef fat rosti, café de paris butter <i>Pairs well with Excelsior Pinot Noir</i>	
CHEESEBOARD [GFO]	38
Selection of three New Zealand cheeses & accompaniments <i>Pairs well with Josephine Riesling</i>	

Dessert

TART AU SNICKERS 19

Chocolate tart, caramelised peanut & crémeux

BREAD & BUTTER PUDDING 19

Pear, cinnamon bread & butter pudding with honey & fig ice cream

PETIT FOUR 36

A selection of bite-sized dessert treats

CHEESEBOARD [GFO] 38

Selection of three New Zealand cheeses & accompaniments

Pairs well with Josephine Riesling

Ask your server about any alternative dietary options

V= Vegetarian GF= Gluten Free VG= Vegan

DFO= Dairy Free Option VGO= Vegan Option GFO = Gluten Free Option

Please advise your server of any dietary

WINE LIST
WHITE WINES

	Glass	Bottle
Carrick Le Pét Nat (Sparkling Wine)	-	75
Carrick Sauvignon Blanc	14	57
Carrick Bannockburn Pinot Blanc	18	75
Carrick Bannockburn Pinot Gris	14	57
Carrick Dry Riesling	14	57
Carrick Bannockburn Riesling	14	57
The Death of von Tempsky (skin contact white)	-	65
Carrick Josephine Riesling	18	75
Carrick Bannockburn Chardonnay	17	70
Carrick Cairnmuir Terraces EBM Chardonnay	19	85

PINOT NOIR

	½ Glass	Glass	Bottle
Carrick Bannockburn Rosé		17	70
Pot de Fleur Pinot Noir (100% whole-bunch)		18	75
Billet-Doux Pinot Noir (100% Destemmed)		18	75
Carrick Bannockburn Pinot Noir		19	85
Carrick The Magnetic Pinot Noir		30	130
Carrick Arthur's Pinot Noir		30	130
Carrick Excelsior Pinot Noir	22	40	180