



Menu

Welcome to Carrick

Our home in Bannockburn, the Heart of the Desert

Once a mining frontier for pioneers seeking gold, this harsh landscape, defined by piercing light, sparse rainfall, and bare soils, reveals unexpected beauty. Wildflowers bloom, and gnarled old vines thrive, yielding grapes that are as distinctive and full of character as the gold miners who came before. We look toward our mountain, the Carrick Range, standing in its shelter and guided by the Carrick Bend—a symbol of resilience, weaving together our people and place.

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

Appetisers

OLIVE [GF, DF, VG] 10
Kalamata, Sicilian & queen olives / lemon oil

BREAD [V, DF, VG] 12
Freshly baked sourdough focaccia / Cairnmuir olive oil
Add ViaVio stracciatella 16

PRAWN 16
Sauteed prawn / 'nduja butter / brioche / kalamata

VENISON 14
Pinot Noir cured venison loin / grissini / sun dried tomato

Shared plates

PÂTÉ [GFO] 26
Chicken liver & thyme pâté / cherry / walnut / crostini
Pairs well with Billet-Doux Pinot Noir

BEETROOT [GFO, DFO, VGO] 29
Roasted beetroot tartare / pickled fennel / whipped feta /
savoury granola / vincotto
pairs well with Bannockburn Pinot Noir

CHICKEN [GF, DF] 26
Free-range fried chicken / sauce gribiche / pancetta
Pairs well with Pinot Blanc

SALMON [GF]	29
Nori cured Ōra King Salmon / granny smith / crème fraîche / citrus oil / kombu cracker	
<i>Pairs well with Sauvignon Blanc</i>	
ARTICHOKE [V, DFO, GF, VGO] <i>*subject to availability*</i>	29
Crispy Jerusalem artichokes / artichoke puree / gorgonzola / roasted grapes / pickled shallot	
<i>Pairs well with Pinot Blanc</i>	
AGNOLOTTI [V]	30
Ricotta & scamorza stuffed pasta / Remarkable fungi mushrooms / pecorino / hazelnut beurre noisette	
Add Martinez pancetta	34
<i>Pairs well with EBM Chardonnay</i>	
LAMB [GF]	32
Chargrilled Central Otago Silere lamb loin / vadouvan sauce / leeks / peas	
<i>Pairs well with Magnetic Pinot Noir</i>	
DUCK [GF]	33
Canter valley duck leg ragu / crispy pecorino polenta / cavolo nero salsa verde	
<i>Pairs well with Arthur's Vineyard Pinot Noir</i>	
POTATO [GF, DF, V, VGO]	15
Triple cooked agria / confit garlic aioli / rosemary salt	

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 requirements

Desserts

AFFOGATO 15

Vanilla ice cream / double shot of espresso

CHOCOLATE 19

Profiterole filled with white chocolate ice cream /
rich coffee custard / drizzled with warm chocolate sauce

TART 19

Warm hazelnut tart / poached caramel pear /
dollop of ricotta cream

PETIT FOUR 38

A selection of bite-sized dessert treats

CHEESEBOARD [GFO] 39

Selection of three New Zealand cheeses & accompaniments

Pairs well with Josephine Riesling

WINE LIST

WHITE WINES

	150ml	250ml	Bottle
Carrick Le Pét Nat 2024	19	32	75
Carrick Bannockburn Sauvignon Blanc 2023	14	23	57
Carrick Bannockburn Pinot Blanc 2024	18	30	75
Carrick Bannockburn Pinot Gris 2024	14	23	57
Carrick Bannockburn Dry Riesling 2021	14	23	57
Carrick Bannockburn Riesling 2024	14	23	57
Carrick Josephine Riesling 2023	18	30	75
Carrick Bannockburn Chardonnay 2022	17	28	70
Carrick Bannockburn Chardonnay 2017	26	-	95
Carrick Cairnmuir Terraces EBM Chardonnay 2022	26	-	105

PINOT NOIR

	150ml	250ml	Bottle
Carrick Bannockburn Rosé 2023	17	28	70
Carrick Billet-Doux Pinot Noir 2023	18	30	75
Carrick Pot de Fleur Pinot Noir 2024	-	-	75
Carrick Bannockburn Pinot Noir 2022	22	35	90
Carrick Bannockburn Pinot Noir 2018	30	-	130
Carrick The Magnetic Pinot Noir 2021	30	-	130
Carrick Arthur's Vineyard Pinot Noir 2022	30	-	130
Carrick Excelsior Pinot Noir 2019 (Sold Out)	-	-	-