



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

Appetisers

OLIVE [GF, DF, VG] Kalamata, Sicilian & queen olives / lemon oil	10
BREAD [V, DF, VG] Freshly baked sourdough focaccia / Carrick olive oil Add ViaVio stracciatella	12 16
PRAWN Sautéed prawn / 'nduja butter / brioche / kalamata	16
VENISON Pinot Noir cured venison loin / grissini / sun dried tomato	14

Shared plates

PÂTÉ [GFO] Chicken liver & thyme pâté / cherry / walnut / crostini <i>Pairs well with Billet-Doux Pinot Noir</i>	26
BEETROOT [GFO, DFO, VGO] Roasted beetroot tartare / pickled fennel / whipped feta / savory granola / vincotto <i>pairs well with Bannockburn Pinot Noir</i>	29
CHICKEN [GF, DF] Free-range fried chicken / sauce gribiche / pancetta <i>Pairs well with Pinot Blanc</i>	26

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]	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 Royalburn Station 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

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 <i>Pairs well with Josephine Riesling</i>	

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)	-	-	-