



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.

Menu created by
Head Chef Gwen Harvie

Appetisers

OLIVE [GF, DF, VG] 12
kalamata, sicilian & queen olives / lemon oil

BREAD [V, DF, VG] 14
freshly baked garlic sourdough focaccia /
Carrick extra virgin olive oil

SALMON [GF, DFO] 16
salmon tartare / saffron tapioca crisp / orange
Pairs well with our Bannockburn Rosé

PÂTÉ [GFO] 14
chicken liver pâté / pancetta / crostini / caper / vincotto
Pairs well with our Le Pét Nat Sparkling Wine

Small shared plates

CALAMARI 27
crispy arrow squid / lemon foam / wakame / sesame panko
Pairs well with our Bannockburn Riesling

CHICKEN [GF, DFO] 26
free-range crispy fried chicken / gribiche sauce / spring carrot
Pairs well with our Bannockburn Pinot Gris

BRIE [V, GFO] 24
baked Mt Domett / roasted grapes / pear / confit garlic / lavosh
Pairs well with our Josephine Riesling

BROCCOLINI [GF, DF, VG] 24
chargrilled broccolini / butternut & cashew puree /
pickled pumpkin / citrus chilli crisp
Pairs well with our Bannockburn Pinot Blanc

Large shared plates

RAVIOLI [V] 36

pea, ricotta & feta stuffed pasta / spring vegetables /
pecorino / pinoli

add Martinez pancetta 38

Pairs well with our EBM Chardonnay

DUCK [GF, DF] 50

Canter valley duck breast / plum coulis / rice tabbouleh /
hazelnut / fennel

Pairs well with our Pot de Fleur Pinot Noir

BEEF [GF] 48

Otago grass-fed sirloin / remarkable mushroom / puy lentil /
horse radish cream / rocket

Pairs well with both our Bannockburn and Magnetic Pinot Noirs

LAMB [GF, DF] 48

grass-fed Otago oyster shoulder / spring herb emulsion /
Pinot Noir jus

Pairs well with our Bannockburn 2018 and Arthur Pinot Noir

Side

POTATO [GF, DFO, V, VGO] 15

triple cooked agria / paprika crème fraiche / 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 [GF] 19

Decadent chocolate & caramel tart / salted caramel ice cream

BOMBE ALASKA [GF] 19

Berry semi freddo / meringue / lemon biscuit

PETIT FOUR 38

selection of bite-sized dessert treats

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 Riesling 2024	14	23	57
Carrick Josephine Riesling 2024	18	30	75
Carrick Bannockburn Chardonnay 2022	17	28	70
Carrick Bannockburn Chardonnay 2018	33	56	125
Carrick Cairnmuir Terraces EBM Chardonnay 2022	26	43	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	18	30	75
Carrick Bannockburn Pinot Noir 2022	22	35	90
Carrick Bannockburn Pinot Noir 2018	30	55	130
Carrick The Magnetic Pinot Noir 2022	30	50	130
Carrick Arthur's Vineyard Pinot Noir 2022	30	50	130
Carrick Excelsior Pinot Noir 2021	-	-	210