



## **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

## Small Plates

<b>OLIVES</b> [GF, DF]	10
Kalamata, Sicilian & queen olives	
<b>NUTS</b> [GF, DF]	10
Honey spiced walnuts, cashew, peanuts & almonds	
<b>FOCACCIA</b>	
Semi-dried Tomato, olives & rosemary bread	
with N'duja butter	16
with Stracciatella & Carrick olive oil [V, VGO]	16
with both	20
<b>PÂTÉ</b> [GFO]	22
Chicken liver & pancetta pâté, Carrick's blackcurrant & apple chutney, cornichons with crostini	
<i>Pairs well with Bannockburn Sauvignon Blanc</i>	
<b>PINENUT &amp; ROAST GARLIC MOUSSE</b> [V, GFO, DF]	25
Pinenut & roast garlic mousse, pickled mushrooms, rocket & lavosh	
<i>Pairs well with The Magnetic Pinot Noir</i>	
<b>TWICE-COOKED POTATOES</b> [GFO, DFO]	15
Twice-cooked Agria potatoes with aioli	
<b>CRISPY CHICKEN</b> [GF, DF]	25
Free-range fried chicken, pickled daikon & sriracha mayonnaise	
<i>Pairs well with Bannockburn Riesling</i>	
<b>CROQUE MONSIEUR</b> [DF]	24
Croque monsieur croquettes, apricot mustard, pecorino, watercress	
<i>Pairs well with Dry Riesling</i>	
<b>OCTOPUS</b> [GF, DF]	26
Confit octopus, butterbeans, chorizo mayonnaise, salmoriglio & saffron cracker	
<i>Pairs well with Bannockburn Pinot Noir</i>	

**CHERRY TOMATO & CHICORY SALAD [GF, V]** 26  
Pickled watermelon, watermelon vinaigrette, stracchino & Capers  
*Pairs well with Bannockburn Pinot Gris*

**CURED BEEF** 27  
Pinot Noir cured beef fillet, parmesan sable, pickled beetroot  
& black garlic emulsion  
*Pairs well with Arthurs Pinot Noir*

**STONE FRUIT [V, GFO]** 24  
Grilled Otago stone fruit, pistachio romesco, whipped goat cheese,  
brown butter & balsamic emulsion  
*Pairs well with EBM Chardonnay*

## Large Plates

**HARISSA CABBAGE [VG, DF, GFO]** 35  
Harissa roasted savoy cabbage, coconut labneh,  
pickled butternut & almond pangratatto  
*Pairs well with Bannockburn Pinot Noir*

**DUO OF LAMB [GF, DFO]** 62  
Provenance lamb rump & pressed braised shoulder,  
pumpkin & horopito puree, marinated pea & feta, lamb jus  
*Pairs well with Magnetic Pinot Noir*

**DUCK [DF]** 43  
Canter Valley duck breast, toasted hazelnut & farro tabbouleh,  
cherry jus, chocolate balsamic gel & capers  
*Pairs well with Bannockburn Pinot Noir*

**ORA KING SALMON [GF, DFO]** 43  
Roasted vine smoked salmon, bouillabaisse, confit tomatoes, pickled  
cucumber, herb oil  
*Pairs well with Bannockburn Sauvignon Blanc*

**CHEESEBOARD [GFO]** 38  
Selection of three New Zealand cheeses & accompaniments  
*Pairs well with Josephine Riesling*

## Dessert

### **BABA AU VIN ROUGE** 20

Mulled wine-soaked baba, rhubarb & raspberry confiture,  
lime cream & raspberry coulis

### **L' AMOUR CHOCOLAT** 20

Chocolate ganache, chocolate streusel, chocolate sauce &  
olive oil whipped cream

### **LE SAINT HONORE** 20

Puff pastry, tonka cream choux, tonka chantilly peach &  
apricot confiture

### **POSH SUNDAE** [GF, DF] 15

Ask your server for selection

### **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*

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