



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]	23
Chicken liver & pancetta pâté, Crispy Pancetta, mandarin, Redcurrant gel.	
<i>Pairs well with Sauvignon Blanc</i>	
CABBAGE [VG, DF, GFO]	22
Chargrilled savoy cabbage, pickled apple, chimichurri, almond pangratatto, vincotto	
<i>Pairs well with Bannockburn Riesling</i>	
ARTICHOKE [GF, DFO, VGO]	26
Jerusalem artichoke pave, caramelised artichoke puree, black garlic, hazelnut, goats curd, artichoke crisp	
<i>Pairs well with Bannockburn chardonnay</i>	
CRISPY CHICKEN [GF, DF]	26
Free-range fried chicken, preserved lemon salsa verde, chicken skin mayonnaise	
<i>Pairs well with Pinot Blanc</i>	
OCTOPUS [GF, DFO]	28
Confit octopus, baby carrot, mojo yoghurt, kalamata olive	
<i>Pairs well with Pinot Gris</i>	

SALMON [GF] 29
Nori cured Ora King Salmon, smoked beetroot, crème fraiche,
citrus oil, kombu cracker
Pairs well with Bannockburn Rosé

PUMPKIN [V] 28
Butternut & scamorza agnolotti, sage beurre
noisette, pecorino, walnut praline
Add crispy pancetta \$4
Pairs well with EBM Chardonnay

LAMB [GF] 36
Royalburn station lamb skewers, whipped feta, cucumber,
chili crisp, jus
Pairs well with Magnetic Pinot Noir

BEEF [GF] 31
Braised Wagyu beef cheek, beef fat rosti,
café de Paris butter
Pairs well with Excelsior Pinot Noir

CHEESE [GFO] 39
Selection of three New Zealand cheeses & accompaniments
Pairs well with Josephine Riesling

Sides

POTATO [GF, DF, V] 15
Twice cooked agria potatoes, confit garlic aioli, rosemary salt

BROCCOLINI [GF, V] 16
Charred broccolini, cured egg yolk, blue cheese dressing

Dessert

TART

19

Warm apple & blackberry tart with vanilla bean ice cream

GATEAU

19

Hazelnut, milk chocolate & coffee gateau, chocolate soil

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)	-	-
Carrick Sauvignon Blanc	14	57
Carrick Bannockburn Pinot Blanc	18	75
Carrick Bannockburn Pinot Gris	14	57
Carrick Dry Riesling	-	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)	-		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		-	-
Carrick Excelsior Pinot Noir	22	40	180