

MENU
CARRICK WINERY



BREADS [DF] 14

Artisan bread, Carrick olive oil & almond dukkah

pairs well with Dry Riesling

NUTS & OLIVES [GF, DF] 14

Chef's paprika-roasted nuts & seeds, kalamata, sicilian & queen olives

pairs well with Bannockburn Pinot Noir

CITRUS CURED SALMON [GFO, DF] 24

Citrus cured salmon, tarragon cream cheese, popped capers, focaccia crub

pairs well with Bannockburn Rosé

PATÉ [GFO] 22

Carrick's chicken liver & pancetta paté, cranberry chutney served with garlic crostini

pairs well with Bannockburn Rosé

BANNOCKBURN PLATTER 68

Carrick's cheese log & rhubarb chutney, Whitestone blue cheese & honeycomb, wild thyme and rabbit croquette, twice-cooked agria potatoes & aioli, Martinez chorizo, black bean pate, artisan breads & Carrick olive oil. Serves two.

pairs well with Bannockburn Pinot Gris

WHITESTONE CHEESEBOARD [GFO]

35

Windsor Blue, Five Forks & Lindis Camembert, with pears, quince paste, pickles, crackers & garlic crostini

pairs well with Josephine Riesling

MAINS

BUMBLEBEE SALAD [GF, DF]

31

Black beans, corn, quinoa, capsicum, crispy cos, baby leaves, goats' cheese, basil vinaigrette & avocado mousse

pairs well with Bannockburn Pinot Gris

CARRICK'S SEAFOOD CHOWDER [GFO]

34

Market fish, green-lipped mussels, prawns, smoked saffron and potatoes served with a rustic roll

pairs well with Cairnmuir Terraces EBM Chardonnay

BEEF CHEEK [GF]

38

Slow-cooked beef cheek, black truffle agria mash, watercress, French onion jus

pairs well with The Magnetic or Excelsior Pinot Noir

FISH [GF, DF]

38

Today's market fish served with Nevis Garden green asparagus & heirloom burst cherry tomatoes

pairs well with Bannockburn Sauvignon Blanc

OPTIONAL EXTRA GOODIES

Spring salad with Carrick's mustard vinaigrette [GF, DF]

12

Twice cooked Agria potatoes with aioli [GFO, DFO]

12

Broccoli, cauliflower, edamame & spring greens with miso ginger & sesame vinaigrette [GF, DF]

12

DESSERT AND CHEESE

PEAR AND WALNUT EMPANADAS 15

Pear & walnuts, Forage & Gold honey parfait and apple syrup

pairs well with Bannockburn Pinot Gris

COCONUT & LEMON CAKE [DF] 15

Coconut & Lemon cake with passionfruit & coconut yoghurt and kiwifruit & turmeric salsa

pairs well with The Elizabeth Riesling

POSH SUNDAE [GF] 15

Salted caramel ice cream with chocolate sauce and pumpkin seed praline

SORBET [GF, DF] 12

Mango

DESSERT PLATTER 26

Chocolate mousse, Christmas tartlets, chocolate & raspberry truffles, butterscotch fudge. Serves two.