

MENU  
CARRICK WINERY



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.

*BANNOCKBURN, CENTRAL OTAGO*

## STARTER

- BREADS [DF]** 14  
Artisan bread, Carrick olive oil & almond dukkah  
*pairs well with Bannockburn Pinot Blanc*
- CITRUS CURED SALMON [GFO, DF]** 24  
Citrus cured salmon, dill cream cheese, popped capers, tarragon crumb  
*pairs well with Bannockburn Rosé*
- TERRINE [GFO]** 21  
Free range pork terrine, homemade Central Otago peach chutney,  
pickled fennel, crostini  
*pairs well with Billet Doux Pinot Noir*
- PÂTÉ [GFO]** 22  
Chicken liver & pancetta pâté, cranberry chutney served with garlic crostini  
*pairs well with Bannockburn off dry Riesling*
- PANZANELLA [DF]** 21  
Cherry tomatoes, cucumber, focaccia, Carrick's extra virgin olive oil,  
basil, shallots & white balsamic  
*pairs well with Bannockburn Chardonnay*

## TO SHARE

### **BANNOCKBURN PLATTER**

68

Carrick's cheese log & rhubarb chutney  
Whitestone blue cheese with Forge & Gold honeycomb  
Wild thyme & rabbit croquette  
Twice cooked agria potatoes & aioli  
Martinez chorizo, hummus  
Artisan breads & Carrick olive oil  
*pairs well with Bannockburn Pinot Gris*  
serves two

### **WHITESTONE CHEESEBOARD [GFO]**

35

Windsor Blue, with dried pears  
Five Forks, quince paste & pickles,  
Lindis Camembert & courgette chutney,  
Carrick's sesame lavosh & garlic crostini  
*pairs well with Josephine Riesling*  
serves two

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### **NUTS [GF, DF]**

10

Chef's paprika-roasted nuts & seeds,

### **OLIVES [GF, DF]**

10

Kalamata, Sicilian & queen olives

## MAINS

- FISH [GF, DF]** 39  
Today's market fish served with Nevis Garden green asparagus, Carrick's extra virgin olive oil & heirloom burst cherry tomatoes  
*pairs well with Bannockburn Sauvignon Blanc*
- PEACHY SUPER SALAD [GF, DF]** 31  
Black rice, peach, pickled red cabbage, edamame, tamari almonds, spring onions crispy cos, summer greens, spring onions, basil, mint, peach vinaigrette  
*pairs well with Bannockburn Pinot Gris*
- DUCK RISOTTO [GF]** 37  
Risotto of shredded confit leg; courgette, dill, summer greens & cranberries  
*pairs well with The Magnetic*
- LAMB RUMP [GF, DF]** 42  
Provenance lamb rump, pickled carrots, baby spinach, coriander chimichurri, carrot & ginger puree, Pinot noir jus  
*pairs well with The Magnetic or Excelsior Pinot Noir*
- VENISON [GF]** 42  
Oven roasted venison striploin, crispy polenta, rocket aioli, chorizo, green beans, capsicum, Pinot noir jus  
*pairs well with Bannockburn Pinot Noir*
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## OPTIONAL EXTRA GOODIES

- Garden salad with Carrick's mustard vinaigrette [GF, DF] 12
- Twice cooked Agria potatoes with aioli [GFO, DFO] 12

## DESSERT

### WHITTAKER'S CHOCOLATE GÂTEAU [GF] 15

Carrick's decadent gâteau chocolate with salted caramel ice cream

### LEMON MOUSSE & BERRIES [GF] 15

Meyer lemon curd mousse, fresh berries & sorbet with pinenut praline

### POSH SUNDAE [GF] 15

Vanilla bean ice cream, pistachios, biscotti with rhubarb, rosehip raspberry couli

### SORBET [GF, DF] 12

Fruit sorbet with meringue tuille

### DESSERT PLATTER 26

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

### WHITESTONE CHEESEBOARD [GFO] 35

Windsor Blue, Five Forks & Lindis Camembert, with pears, quince paste, courgette chutney,  
pickles, Carrick's sesame lavosh & garlic crostini  
*pairs well with Josephine Riesling*  
Serves two

*\*Our policy is one account per table. We appreciate your co-operation.  
Please advise your service staff of any food allergies and food intolerances.*