

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, and the Carrick goldfields.

BANNOCKBURN, CENTRAL OTAGO

Created by Gwen Harvie
Eat.Taste.Central Chef of Year 2021

STARTER

BREADS [DF] 15

Artisan bread, Carrick olive oil & almond dukkah
pairs well with Bannockburn Pinot Blanc

PASTRAMI SALMON 24

Pastrami salmon, pumpernickel bread, pickled shallots, dill, orange
cucumber and crème fraiche
pairs well with Bannockburn Rosé

PÂTÉ [GFO] 22

Chicken liver & pancetta pâté, rhubarb & grape chutney, cornichons;
with garlic crostini
pairs well with Billet Doux Pinot Noir

CHEF'S CREATION 24

Inspired by Carrick's Garden & Central Otago's produce
Please ask your server for today's special

TO SHARE

BANNOCKBURN PLATTER 70

Whitestone Waitaki Camembert & green tomato relish

Whitestone blue cheese with dried pears

Wild thyme, rosemary & lamb croquette

Twice cooked agria potatoes & aioli

Free range pork terrine with peach chutney

Salami, hummus & antipasto goodies

Artisan breads & Carrick olive oil

pairs well with Bannockburn Pinot Gris serves

two

WHITESTONE CHEESEBOARD [GFO] 35

Windsor Blue with Forge & Gold honeycomb

Five Forks & cornichon

Lindis Camembert seasonal fruit,

Housemade sesame lavosh, water crackers & garlic crostini

pairs well with Josephine Riesling

serves two

NUTS [GF, DF] 10

Chef's paprika-roasted almond, cashew, walnuts & pumpkin seeds

OLIVES [GF, DF] 10

Kalamata, Sicilian & queen olives

MAINS

SEAFOOD [DF] 39

Moqueca (Brazilian fish stew)-coconut milk, capsicum, coriander, monkfish, prawns, green lip mussels, clams & brasil nut crumble
pairs well with Bannockburn Pinot Gris

DUNDERI 34

Ricotta Gnocchi in an arrabbiata sauce, Whitestone Ferry road grilled halloumi, pinenuts, spinach puree
pairs well with Bannockburn Pinot Blanc

DUCK [GF] 38

Canter valley confit duck leg on a chickpea, quinoa salad & herd salad with Central Otago plum couli & Pinot Noir jus
pairs well with The Magnetic

LAMB RUMP [GF] 43

Otago lamb rump, smoked beetroot puree, goats cheese mousse, crispy kale, 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

OPTIONAL EXTRA GOODIES

Garden salad with Carrick's peach 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

CHEESECAKE [GF] 15

Vanilla bean cheesecake, caramel chard, peaches & passionfruit couli

POSH SORBET [DF, GFO] 15

Fruit sorbet with pistachios, crispy summer berries and biscotti

DESSERT PLATTER 28

Chocolate & raspberry truffles,

Mini almond, orange & poppy seed cake,

Butterscotch fudge

Chocolate mousse

Serves two

WHITESTONE CHEESEBOARD [GFO] 35

Windsor Blue, Five Forks & Lindis Camembert, with dried pears, honeycomb, cornichon & seasonal fruit, Carrick's sesame lavosh & garlic crostini

pairs well with Josephine Riesling

Serves two

A surcharge of 15% apply to all Public Holidays. Thank you.

Please advise your service staff of any food allergies and food intolerances.