

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

Surcharge of 15% applies on Public Holidays

## TO SHARE

### **BREADS [DF]** 15

Artisan bread, Carrick olive oil & almond dukkha  
*pairs well with Bannockburn Pinot Gris*

### **NUTS [GF, DF]** 10

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

### **OLIVES [GF, DF]** 10

Kalamata, Sicilian & queen olives

### **BANNOCKBURN PLATTER** 70

Whitestone Waitaki Camembert & green tomato relish

Whitestone blue cheese with dried pears

Mushroom and Rosemary arancini

Twice cooked agria potatoes & aioli

Free range pork terrine with pineapple 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 and gold honey

Five Forks & cornichon

Lindis Camembert seasonal fruit,

Housemade sesame lavosh, water crackers & garlic crostini

*pairs well with Josephine Riesling*

serves two

## STARTER

### **LAMB ROTOLO** 24

A roulade of hand rolled pasta and braised Central Otago lamb pecorino and truffle

*pairs well with Bannockburn Pinot Noir*

### **PICKLED SARDINE [DF]** 24

Sciacchiata Toscana, arrabiata puree, caper raising and fennel.

*pairs well with Dry Riesling*

### **PÂTÉ [GFO]** 22

Chicken liver & pancetta pâté, blackcurrant and cranberry chutney, cornichons, with garlic crostini

*pairs well with Sauvignon Blanc*

### **PORK BELLY [GF]** 24

Roasted free range Pork Belly, parsnip, quince, burnt onion and wholegrain mustard jus

*pairs well with Pinot Blanc*

### **CRISPY CHICKEN [GF,DF]** 20

Free range fried Chicken, pickled daikon and siracha mayonnaise

*Pairs well with Bannockburn Riesling*

## MAINS

### **SEAFOOD** [DF] 40

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

### **RISOTTO** [V] [Vegan Option] 34

Risotto with pear, Whitestone Windsor blue cheese, sage, and caramelised walnuts  
*pairs well with EBM Chardonnay*

### **DUCK** [GF] 39

Canter valley confit duck leg on braised lentils with celeriac puree & Pinot Noir jus  
*pairs well with Billet-Doux*

### **LAMB RUMP** [GF] 43

Central Otago lamb rump, Buttercup pumpkin puree, enoki mushrooms, olive dust, Pinot Noir jus  
*pairs well with Bannockburn Pinot Noir*

### **VENISON** [GF] 38

Fare Game Slow Cooked Venison Osso Bucco, parmesan polenta, tomato fondue and gremolata  
*pairs well with Magnetic Pinot Noir*

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## SIDES

Roasted brussel sprouts & bacon, vincotto, and grana padano [GF, DF] 14

Twice cooked Agria potatoes with aioli [GFO, DFO] 12

## DESSERT

### **BANANA PARFAIT** 15

Banana Parfait, Whittaker's milk chocolate mousse, crispy bananas, and caramel sauce

### **ORANGE CAKE** 15

Orange, almond and poppy seed cake, coconut and mango gelato, lemon curd

### **APPLE PIE** 17

Homemade Granny Smith apple pie, cinnamon mascarpone and vanilla bean ice cream

### **WHITESTONE CHEESEBOARD [GFO]** 35

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

*pairs well with Josephine Riesling*

Serves two

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