



Welcome

To Wooing Tree Cellar Door & Kitchen,
Where our award-winning wines can be enjoyed with delicious share plates.
Taste, Sip, & Savor.

Wine with a Story

Wooing Tree is a family-owned vineyard located in Central Otago, renowned for its award-winning Pinot Noir and the ever popular "Blondie."

Nestled beneath the picturesque Pisa Ranges, the vineyard, Pink Moon, spans 16 hectares dedicated to Pinot Noir, alongside smaller plantings of Chardonnay and Gewurztraminer.

The iconic Wooing Tree, a local landmark over a century old, stands proudly in view of our Cellar Door & Kitchen, originally drawing locals seeking romance to "Woo" their lovers, making it a symbol of cherished moments in the community.

Share Plates

Warm Olives

Marinated in-house (gf, df, vg) \$16

Selection of Breads

Central Otago olive oil, pinot noir reduction, homemade dukkah & homemade beetroot relish (df, vg) \$17

Seasonal Leaf Salad

Marinated Roma Tomatoes, shaved parmesan, olive oil & balsamic dressing (gf, v) \$17

Vietnamese Prawn & Rice Noodle Salad

Coriander & mint dressing, lemon scented prawns (gf, df) \$32

Salmon Rilletes

Fresh salmon poached in Wooing Tree chardonnay, blended lemon butter, dill & sour cream. Crisp bread & wholegrain mustard honey sauce \$28

Tuscan Bruschetta

On sourdough, confit garlic oil, balsamic cherry tomato salsa, olives, goat's cheese crumble & roquette \$28

Spiced Lamb Koftas

On Greek salad, w/ garlic tzatziki & harissa sauce \$35

Salmon Miso Bowl

Soba noodles, shitake mushrooms & bok choy in a spicy miso broth (gf, df) \$32

Korean Fried Cauliflower

Sweet & spicy chilli glazed, toasted sesame and lime (df, v) \$22

Sharing Platter for Two

Blackball venison salami, hot smoked Akaroa salmon, slow roasted pork belly, freshly baked mini quiche, Whitestone cheese, homemade hummus, pickles, chutneys & breads \$85

Polenta Fries

Kikorangi blue cheese aioli & roasted red pepper mayo (gf, v) \$17

French Fries

Aioli & gochujang dipping sauces (df, gfo, v) \$12

Desserts

Deconstructed Cherry Cheesecake

Lavendar wafer, eggnog custard \$18

Dark Belgian Chocolate Torte

Seasonal berry fruit sorbet and Chantilly cream \$18

Seasonal Sorbet

Please ask your server for the flavour of the day
homemade baking (gf, df) \$12

Ice Cream

Please ask your server for the flavour of the day
homemade baking \$12

Kids Vanilla Ice Cream

Meringue and chocolate \$8

Liquid Desserts

1401 Late Harvest Gewürztraminer 2022

Glass (75ml): \$16 | Bottle: \$76

Tickled Pink Late Harvest 2021

Glass (75ml): \$16 | Bottle: \$76

Tea & Coffee available

gf - gluten free ingredients | gfo - gluten free option available | df - dairy free | v - vegetarian | vg - vegan

Please advise our staff of any allergies. We will do our utmost to accommodate your needs

Whilst we offer gluten free options, we are not a gluten free kitchen and cannot guarantee cross contamination does not occur

Wine List

Whites & Rosé

Blondie & Co. NV
Glass: \$16 | Bottle: \$76

Blondie 2024
Glass: \$13 | Bottle: \$59

Rosé 2023
Glass: \$13 | Bottle: \$57

Pinot Gris 2023
Glass: \$14 | Bottle: \$62

Gewürtz 2022
Glass: \$14 | Bottle: \$62

Chardonnay 2019
Glass: \$16 | Bottle: \$72

Reds

Beetle Juice Pinot Noir 2022
Glass: \$12 | Bottle: \$56

Pinot Noir 2019
Glass: \$20 | Bottle: \$88

Sandstorm Reserve Pinot Noir 2019
Glass: \$32 | Bottle: \$151

Desserts

1401 Late Harvest Gewürztraminer 2022
Glass: \$16 | Bottle: \$76

Tickled Pink Late Harvest 2021
Glass: \$16 | Bottle: \$76

Beverage List

Beer on Tap

B-Effect Wanaka Lager

Small (285ml): \$7 | Large (425ml): \$11

Canyon Vacation Hazy Pale Ale

Small (285ml): \$8 | Large (425ml): \$12

Bottled Beer

Steinlager light 2.5% (low alcohol)

\$10

Juice & Soft Drink

Benjer Juice:

Apricot | Nectarine | Apple & Mango | Apple & Boysenberry \$9

Pete's Natural

Ginger Beer | Cola | Lemonade | Current Crush | Pink Lemonade \$9

Tea & Coffee

Tea

Berry Sensation | Peppermint & Cinnamon | Chamomile Flowers | English Breakfast
| Jasmine Green | Rose with French vanilla | Lively Lime | Orange Fusion

Coffee

A range of coffee's are available - please ask your server

Alternative milk options available

Take-away Wine List

Whites & Rosé

Blondie & Co. NV
Bottle: \$45

Blondie 2024
Bottle: \$35

Rosé 2023
Bottle: \$34

Pinot Gris 2023
Bottle: \$37

Gewürtz 2022
Bottle: \$37

Chardonnay 2019
Bottle: \$43

Reds

Beetle Juice Pinot Noir 2022
Bottle: \$33

Pinot Noir 2019
Bottle: \$52

Sandstorm Reserve Pinot Noir 2019
Bottle: \$90

Desserts

1401 Late Harvest Gewürztraminer 2022
Bottle: \$45

Tickled Pink Late Harvest 2021
Bottle: \$45