



## *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, garlic tzatziki & harissa sauce \$35

### Catch of the Day

Panko crumbed, with warm potato salad & salsa verde (gfo, dfo) \$36

### 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): \$18 | Bottle: \$76

### Tickled Pink Late Harvest 2021

Glass (75ml): \$18 | Bottle: \$76

Tea & Coffee available

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

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: \$18 | Bottle: \$76

Blondie & Co. Sixty:Forty NV  
Glass: \$19 | Bottle: \$82

Blondie 2024  
Glass: \$15 | Bottle: \$65

Rosé 2023  
Glass: \$15 | Bottle: \$64

Pinot Gris 2024  
Glass: \$16 | Bottle: \$69

Gewürtz 2022  
Glass: \$16 | Bottle: \$69

Chardonnay 2019  
Glass: \$17 | Bottle: \$74

## Reds

Glass: \$15 | Bottle: \$62

Pinot Noir 2019  
Glass: \$22 | Bottle: \$98

Sandstorm Reserve Pinot Noir 2019  
Glass: \$34 | Bottle: \$158  
Beetle Juice Pinot Noir 2022

## Library

Pinot Noir 2016  
Bottle: \$268

Sandstorm Reserve Pinot Noir 2015  
Bottle: \$354

## Desserts

1401 Late Harvest Gewürztraminer 2022  
Glass: \$18 | Bottle: \$76

Tickled Pink Late Harvest 2021  
Glass: \$18 | Bottle: \$76

# *Beverage List*

## Cocktails

Blondie Spritz

Blondie & Co. Sixty:Forty, 1401 Late Harvest Gewurztraminer, elderflower syrup, soda, lime juice, mint: \$22

Tickle Me Pink

Rose, Tickled Pink Late Harvest, cucumber syrup, soda, lemon juice, basil: \$20

Aperol & Co.

Blondie & Co., Aperol spritz, soda, orange: \$20

## Beer on Tap

B-Effect Wanaka Lager

Small (285ml): \$9 | Large (425ml): \$13

Canyon Brewing The Front Pilsner

Small (285ml): \$9 | Large (425ml): \$13

## Bottled Beer

Steinlager light 2.5% (low alcohol): \$10

Garage Project Tiny Beer 0% (zero 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 & Co. Sixty:Forty NV  
Bottle: \$48

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

## Library

Pinot Noir 2016  
Bottle: \$130

Sandstorm Reserve Pinot Noir 2015  
Bottle: \$180

## Desserts

1401 Late Harvest Gewürztraminer 2022  
Bottle: \$45

Tickled Pink Late Harvest 2021  
Bottle: \$45