



## *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, vg) \$16

### Selection of Breads

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

### Seasonal Leaf Salad

Croutons, egg, toasted pumpkin seeds, shaved parmesan, olive oil & balsamic dressing (v) \$18

### Seasonal Vegetables

Seasonal produce. Please ask your server for today's selection (gf, v) \$18

### Roasted Mushroom & Shallot Arancini

Spicy red pepper sauce, crème fraîche and roquette pesto (gf, v) \$26

### Beef Eye Fillet

Parsnip puree, hand-cut fries, pinot noir glaze (gf, df) \$48

### Panfried Fillet of Hoki

Coconut cream & ginger, roasted cauliflower, cilantro & extra virgin olive oil (df) \$36

### Sharing Platter for Two

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

### Cheese Board

Selection of three cheeses, quince paste, date & lemon chutney, spiced aubergine pickle, homemade crackers \$40

### Fries

French Fries \$12 | Kumara Fries \$14 | In-house Hand Cut Steak Fries \$18

With your choice of **two** of the below dipping sauces:

Garlic aioli | BBQ tomato | Spicy wasabi mayo | Traditional Japanese mayo

gf - gluten free ingredients | df - dairy free ingredients | 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

## *Desserts*

### French Apple Tart

Maple & ginger custard, Manuka honey ice cream \$17

### Rich Dark Chocolate Brownie

Creamy Belgium chocolate sauce, crème Chantilly, candied almonds \$19

### Homemade Cookies

A plate of delectable sweets for the table \$12

### Affogato

Vanilla ice cream, espresso \$13

### 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: \$82

### Tickled Pink Late Harvest 2021

Glass (75ml): \$18 | Bottle: \$82

Tea & Coffee available

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

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

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# *Wine List*

## Whites & Rosé

Blondie & Co. NV  
Glass: \$18 | Bottle: \$82

Blondie & Co. Sixty:Forty NV  
Glass: \$19 | Bottle: \$87

Blondie 2024  
Glass: \$15 | Bottle: \$67

Rosé 2023  
Glass: \$15 | Bottle: \$67

Pinot Gris 2024  
Glass: \$16 | Bottle: \$72

Gewürtz 2022  
Glass: \$16 | Bottle: \$72

Chardonnay 2019  
Glass: \$17 | Bottle: \$77

## Reds

Beetle Juice Pinot Noir 2022  
Glass: \$15 | Bottle: \$67

Pinot Noir 2019  
Glass: \$22 | Bottle: \$102

Sandstorm Reserve Pinot Noir 2019  
Glass: \$34 | Bottle: \$162

## Library

Pinot Noir 2016  
Bottle: \$268

Sandstorm Reserve Pinot Noir 2015  
Bottle: \$354

## Desserts

1401 Late Harvest Gewürztraminer 2022  
Glass: \$18 | Bottle: \$82

Tickled Pink Late Harvest 2021  
Glass: \$18 | Bottle: \$82

# *Beverage List*

## Beer on Tap

B-Effect Wanaka Lager 4.4%  
Small (285ml): \$9 | Large (425ml): \$13

Canyon Brewing The Front Pilsner 4.9%  
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

Antipodes Sparkling Water: Small (500ml) \$6 | Large (1 litre) \$11

Benjer Juice:  
Apricot | Nectarine | Apple & Mango | Apple & Boysenberry \$9

Pete's Natural:  
Feijoa Lemonade | Cola | Lemonade | Currant Crush | Pink Lemonade \$9

Bundaberg Ginger Beer \$9

## Tea & Coffee

Tea:  
Earl Grey | Berry Sensation | English Breakfast | Chamomile Flowers | Peppermint & Cinnamon | 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 (Sparkling)  
Bottle: \$45

Blondie & Co. Sixty:Forty NV (Sparkling)  
Bottle: \$48

Blondie 2024  
Bottle: \$35

Rosé 2023  
Bottle: \$34

Pinot Gris 2023 (Off Dry)  
Bottle: \$37

Gewürtz 2022 (Off Dry)  
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

## Candle

Blondie Candle \$50