WOOING TREE

the MENU

WARM MARINATED OLIVES - $16
(df, gf)

SELECTION OF BREADS - $17
Central Otago olive oil, Pinot Noir reduction & homemade dukka *(df)*

STEAK FRIES & A CHOICE OF TWO DIPPING SAUCES - $14
Aioli *(gf),* BBQ, Ranch *(gf),* Black Pepper & Truffle Mayo *(gf)*

KUMARA WEDGES & A CHOICE OF TWO DIPPING SAUCES - $17
Aioli *(gf),* BBQ, Ranch *(gf),* Black Pepper & Truffle Mayo *(gf)*

DUCK FAT POTATO - $19
Hand cut & twice roasted *(df, gf)*

CRISPY FRIED SQUID - $26
Spiced vinegar & chipotle mayo *(df)*

PUMPKIN ARANCINI - $34
Pumpkin & pinenut arancini with sweet pea puree & roasted red pepper sauce.

GOATS CHESSE CROQUETTES - $38
Set on romesco sauce & arugula oil.

FRIED PORK BELLY BAO BUNS - $36
Homemade smokey BBQ sauce, spicy pickled vegetable salad *(df, gfo)*

CREAMY CHICKEN LIVER PATE - $36
Free range roasted chicken liver blended with crème fraiche, bacon & roasted garlic, covered with a Pinot Noir gel, crisp bread.

THAI FISH CAKES ** - $30
LARGE - $39
Asian slaw, coriander & roasted sesame dressing, Tamarillo & plum chutney. *(df, gf)*

SALMON RILLETTES - $38
Freshly poached Akaroa salmon in a creamy sour cream and lemon dill butter spread, Gewürztraminer jelly & crisp bread *(dfo)*

SEASONAL LEAF SALAD - $22
Croutons, egg, toasted pumpkin seeds & parmesan olive oil & balsamic dressing. *(dfo, gfo)*

QUINOA CITRUS SALAD - $29
Green goodness dressing. *(df, gf)*

CAESAR ROYAL SALAD - $37
ADD CHICKEN - $9
Bacon, garlic croutons, sundried tomatoes & anchovy on a crisp cos lettuce with macerated lemon, egg, shaved parmesan, whipped lemon dressing. *(dfo, gfo)*

LAMB KOFTAS ** - $44
On Greek salad with white balsamic dressing, roti & tzatziki. *(dfo, gfo)*

HOT SMOKED SALMON - $46
On lemon & spinach pearl couscous salad & sour cream. *(dfo)*

BEEF EYE FILET ** - $58
Pinot Noir glaze, parsnip puree, honey glazed carrots. *(dfo, gf)*

Our menu is designed for sharing to enjoy together at the table. Dishes will be served progressively as they are prepared.

****UNAVAILABLE FROM 3 - 5 PM. ****

gf/o – gluten free/option | df/o – dairy free/option | v/o - vegetarian/option | vg/o – vegan/option
We will do our utmost to accommodate your needs but are not a gluten free kitchen and cannot guarantee cross contamination does not occur.

WOOING TREE

the MENU

PLATTERS

WOOING TREE PLATTER - $85
Blackball venison salami, hot smoked salmon, slow cooked pork belly, roasted beetroot hummus, freshly baked quiche, Whitestone cheese, pickles, chutneys & breads.
(dfo, gfo)

CHEESEBOARD - $40
Selection of three cheeses, quince paste, date & lemon chutney, spicy aubergine pickle & homemade crackers
(v, gfo)

FOR THE KIDS [Up to 13 years]

CHICKEN TENDERS - $15
with fries, tomato sauce and a sweet treat *(gfo)*

PASTA BOLOGNESE - $15
with pork mince in a bolognaise sauce and a sweet treat *(dfo)*

CHEESE TOASTED SANDWICH - $15
with fries, tomato sauce and a sweet treat *(v)*

KIDS VANILLA ICE CREAM - $12
Chocolate sauce & meringue *(v)*

KIDS FLUFFY - $4

DESSERTS

DARK CHOCOLATE TART - $22
Belgium chocolate custard tart, eggnog custard & crème chantilly.

CHEESECAKE - $19
Raspberry & vanilla cheesecake with crisp almond cracker & white chocolate crumbs.

FRENCH APPLE TART - $22
Maple & ginger crème patisserie & Manuka honey ice cream.

HOMEMADE COOKIES- $12
Selection of freshly baked confectionary perfect to share with the table.

SEASONAL SORBET - $12
Please ask your server for the flavour of the day with homemade baking *(gfo, dfo, v)*

ICE CREAM - $12
Please ask your server for the flavour of the day with homemade baking *(v)*

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