

# WOONG TREE

Welcome

To Wooing Tree Cellar Door & Kitchen,

Experience dining that is designed to connect. Our shared plates are intended for passing, tasting and enjoying together. Feel free to ask your server for suggestions on the ideal number of dishes for your group.

*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 Gewürztraminer.

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.



# WINE LIST

## BUBBLES

### Blondie & Co. NV

GLASS: \$18 | BOTTLE: \$82

### Blondie & Co. Sixty:Forty NV

GLASS: \$19 | BOTTLE: \$87

## WHITES & ROSÉ

### Blondie 2025

GLASS: \$15 | BOTTLE: \$67

### Rosé 2024

GLASS: \$15 | BOTTLE: \$67

### Pinot Gris 2025

GLASS: \$16 | BOTTLE: \$72

### Gewürtz 2022

GLASS: \$16 | BOTTLE: \$72

### Chardonnay 2019

GLASS: \$17 | BOTTLE: \$77

## REDS

### Beetle Juice Pinot Noir 2023

GLASS: \$15 | BOTTLE: \$67

### Pinot Noir 2020

GLASS: \$22 | BOTTLE: \$102

### Sandstorm Reserve Pinot Noir 2020

GLASS: \$34 | BOTTLE: \$162

## DESSERTS

### 1401 Late Harvest Gewürztraminer 2023

GLASS: \$18 | BOTTLE: \$82

### Tickled Pink Late Harvest 2025

GLASS: \$18 | BOTTLE: \$82

## MAGNUMS

### Blondie 2022

BOTTLE: \$200

### Chardonnay 2013

BOTTLE: \$210

### Pinot Noir 2021

BOTTLE: \$220

### Sandstorm Reserve Pinot Noir 2015

BOTTLE: \$770

## LIBRARY

### Pinot Noir 2016

BOTTLE: \$268

### Sandstorm Reserve Pinot Noir 2015

BOTTLE: \$354

# BEVERAGE LIST

## BEER ON TAP

### B-Effect Wanaka Lager

SMALL (285ML): \$9 | LARGE (425ML): \$13

### Canyon Vacation Hazy Pale Ale 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

## COCKTAILS

### Aperol Spritz

APEROL, BLONDIE & CO, SODA, ORANGE: \$20

### Hugo Spritz

ELDERFLOWER, BLONDIE & CO, SODA, MINT: \$18

### Cromwell Sour

GIN, LEMON, EGG WHITE, TICKLED PINK: \$18

### Bellini

SEASONAL FRUIT, SIXTY FORTY: \$19

### Espresso Martini

VODKA, KAHLUA, COFFEE: \$21

## SPIRITS

AVAILABLE DURING DINNER SERVICE ONLY

### Local Gin

TONIC AND LEMON: \$12

### Local Vodka

ADD MIXER: \$12

## SPARKLING WATER

### Antipodes

SMALL (500ML): \$6 | LARGE (1 LITRE): \$11

## FRUIT JUICE

### Benjer

APPLE, ORANGE, APPLE & MANGO,  
APPLE & BOYSENBERRY: \$9

## FIZZ

### Good Buzz Kombucha

FEIJOA, RASPBERRY LEMON: \$9

### Bundaberg

GINGERBEER, LEMON LIME BITTERS: \$9

### Coca Cola

CLASSIC, ZERO SUGAR: \$7

### Sprite

ZERO SUGAR: \$7

## TEA & COFFEE

### Tea

EARL GREY, BERRY SENSATION, ENGLISH  
BREAKFAST, CHAMOMILE FLOWERS,  
PEPPERMINT & CINNAMON, JASMINE GREEN

### Coffee

A RANGE OF COFFEE'S ARE AVAILABLE.  
PLEASE ASK YOUR SERVER

ALTERNATIVE MILK OPTIONS AVAILABLE

*Our menu is designed for sharing, with dishes crafted to be enjoyed together at the table.  
Food will be served progressively as it's prepared.*

## SMALL PLATES

### WARM OLIVES - \$16

House-marinated mixed olives  
(gf, df, v, vg)

### SELECTION OF BREADS - \$18

Central Otago olive oil, pinot noir  
reduction, homemade dukkah and  
hummus (v, vg)

### FRENCH ONION, BACON & MUSHROOM TART - \$27

with side salad, creme fraiche & roquette  
pesto (gf)

### PAN FRIED POLENTA CAKE - \$26

with roasted pumpkin compote &  
crumbled feta (v, gf)

### PULLED PORK CROQUETTES - \$29

with smoky homemade BBQ sauce &  
cauliflower puree (gfo)

### SWEETCORN ARANCINI - \$28

with roasted red pepper dressing & sour  
cream (v, gf)

### SPICY FRIED SQUID - \$24

Panko crumbed with lime mayo

## LARGE PLATES

### PANKO CRUMBED HOKI FILLET - \$42\*\*

on warm potato salad and salsa verde

### MASSAMAN LAMB CURRY - \$44

medium spice served with jasmine rice  
& raita (gfo)

### CONFIT DUCK LEG - \$48 \*\*

with braised red cabbage and orange  
glaze  
(df, gf)

### BEEF EYE FILLET - \$56 \*\*

with confit onion & garlic, mushroom  
puree, potato gratin & Pinot Noir glaze  
(gf)

### CAESAR ROYAL SALAD - \$38

#### (ADD CHICKEN - \$47)

with crisp cos lettuce, bacon, garlic  
croutons, sundried tomatoes, anchovy,  
Pinot Gris macerated lemon, egg,  
shaved parmesan and whipped lemon  
dressing (vo, gfo)

### ROASTED SEASONAL VEGETABLE SALAD - \$29

#### (ADD GRILLED FERRY ROAD HALLOUMI - \$37)

with roquette & cashew nut pesto  
dressing (v, vg, df, gf)

**\*\* unavailable between 3 - 5pm**

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

WOONGTREE

# SIDES

## PEAR & BLUE CHEESE SALAD - \$29

with candied walnuts and white balsamic vinegar & single origin Roxburgh walnut oil dressing (v)

## SEASONAL SIDE SALAD - \$21

Cucumber, tomatoes, toasted almonds, cranberries & white balsamic dressing (v, vg, df, gf)

## DUCK FAT POTATOES - \$19

Twice roasted for the ultimate in crispiness and flavour (df, gf)

## FRAGRANT BIRYANI VEGETABLE RICE - \$17

with fried shallots (v, vg)

## EGYPTIAN DAHL - \$27

with spiced vegetable & brown lentil curry, steamed jasmine rice & sour cream (v, vgo, dfo, gf)

## PHILIPPINE UKOY - \$27

Crispy shrimp & vegetable fritters with sesame, soy & ginger dipping sauce (vo, df)

## STEAK FRIES AND A CHOICE OF TWO DIPPING SAUCES - \$12

Aioli (gf), BBQ, Ranch (gf), Black Pepper & Truffle Mayo (gf)

# SHARING PLATTERS

## WOONG 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)

## CHEESE BOARD - \$40

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

# FOR THE KIDS

UP TO 13 YEARS OLD

## CHICKEN TENDERS - \$15

with fries, tomato sauce and a sweet treat (gfo)

## PASTA BOLOGNESE - \$15

with pork mince in a tomato 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

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# DESSERTS

## **BANOFFEE PIE - \$21**

Delicious combination of bananas, cream & caramel biscotti crumbs and shaved dark chocolate (v)

## **SICILIAN ORANGE SYRUP CAKE - \$19**

served warm with bitter orange syrup & soft whipped cream (v, vg, dfo, gf)

## **SEASONAL SORBET - \$12**

Please ask your server for the flavour of the day with homemade baking (gf, df, v)

## **CHEESE BOARD - \$40**

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

## **AFFOGATO - \$13**

### **(ADD FRANGELICO OR KAHLUA - \$19)**

A scoop of vanilla ice cream paired with a shot of hot espresso (v)

## **ICE CREAM - \$12**

Please ask your server for the flavour of the day with homemade baking (v)

## **RICH CHOCOLATE MUD CAKE - \$23**

Rum spiked creme patisserie & French vanilla ice cream (v)

## **HOMEMADE COOKIES - \$12**

A tempting selection of freshly baked cookies, perfect for sharing (v)

# LIQUID DESSERTS

## **1401 LATE HARVEST**

### **GEWÜRZTRAMINER 2023**

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

## **TICKLED PINK LATE HARVEST 2025**

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

## **TEA & COFFEE AVAILABLE**

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

WOONGTREE



# WOONG TREE

VINEYARD

## Wine Club



TWO SHIPMENTS A YEAR DELIVERED TO YOUR DOOR

6 bottles - 10% discount | 12 bottles - 15% discount

Join Now:



Please visit our website for terms and conditions

Wooing Tree Vineyard | Cromwell | Central Otago  
wineclub@woongtree.co.nz | woongtree.co.nz



# TAKE-AWAY WINE LIST

## BUBBLES

### Blondie & Co. NV

Bottle: \$45

### Blondie & Co. Sixty:Forty NV

Bottle: \$48

## WHITES & ROSÉ

### Blondie 2025

Bottle: \$35

### Rosé 2024

Bottle: \$34

### Pinot Gris 2025

Bottle: \$37

### Gewürtz 2022

Bottle: \$37

### Chardonnay 2019

Bottle: \$43

## REDS

### Beetle Juice Pinot Noir 2023

Bottle: \$33

### Pinot Noir 2020

Bottle: \$52

### Sandstorm Reserve Pinot Noir 2020

Bottle: \$90

## DESSERTS

### 1401 Late Harvest Gewürztraminer 2023

Bottle: \$45

### Tickled Pink Late Harvest 2025

Bottle: \$45

## LIBRARY 750ML

### Pinot Noir 2016

Bottle: \$130

### Sandstorm Reserve Pinot Noir 2015

Bottle: \$180

## LARGE FORMAT

### Blondie 2022

Magnum: \$110

### Pinot Noir 2021

Magnum: \$130

## LIBRARY LARGE FORMAT

### Chardonnay 2013

Magnum: \$120

### Sandstorm Reserve Pinot Noir 2015

Magnum: \$480

### Pinot Noir 2014

Jeroboam: \$520