

WOOING 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

Gewürz 2022

GLASS: \$16 | BOTTLE: \$72

Chardonnay 2019

GLASS: \$17 | BOTTLE: \$77

REDS

Beetle Juice Pinot Noir 2023

GLASS: \$15 | BOTTLE: \$67

Pinot Noir 2019

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

WOOING TREE

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 | LARGES (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, KAH LUA, 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, APRICOT, NECTARINE,
APPLE & MANGO, APPLE & BOYSENBERRY: \$9

FIZZ

Pete's Natural

FEIJOA LEMONADE, PINK LEMONADE: \$9

Bundaberg

GINGERBEER: \$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,
ROSE WITH FRENCH VANILLA, LIVELY LIME &
ORANGE FUSION

Coffee

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

ALTERNATIVE MILK OPTIONS AVAILABLE

WOOING TREE

SMALL PLATES

WARM OLIVES - \$16

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

SELECTION OF BREADS - \$17

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

SPICY FRIED CHICKEN BITES - \$28

with steamed rice (gf, df)

CRISPY SQUID - \$22

with spiced vinegar and chipotle mayonnaise (df)

FRIED PORK BELLY - \$29

with homemade BBQ glaze and pumpkin puree (gf)

THAI FISH CAKES - \$28

with Asian slaw, fresh coriander, roasted sesame dressing, and tamarillo & plum chutney (df)

LARGE PLATES

THAI FISH CAKES - \$39

with Asian slaw, fresh coriander, roasted sesame dressing, and tamarillo & plum chutney (df)

MOROCCAN LAMB KOFTAS - \$42 **

with tabouleh salad, harissa, labneh and flatbread

ROASTED CAULIFLOWER - \$27 **

on harissa & smoked aubergine hummus with basil pesto dressing (vg, gf)

PEARL COUS COUS SALAD - \$35

with chickpeas, cucumber, crumbled feta, golden raisins and lemon pepper dressing (vgo)

CAESAR ROYAL SALAD - \$37

(ADD CHICKEN - \$46)

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

CONFIT DUCK LEG - \$47 **

Braised red cabbage & orange glaze (df, gf)

BEEF EYE FILLET - \$52 **

with parsnip puree, honey glazed carrots and pinot noir glaze (gf, dfo)

**** unavailable between 3 - 6pm**

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

WOOING TREE

SIDES

QUINOA CITRUS SALAD - \$21

with Green Goddess dressing (v, vg, gf)

SEASONAL SIDE SALAD - \$21

with cucumber, tomatoes, toasted almonds, cranberries & white balsamic dressing (v, vg, gf)

DUCK FAT POTATOES - \$19

twice roasted for the ultimate in crispiness and flavour (gf)

TEMPURA FRIED VEGETABLES - \$19

with sesame & soy dipping sauce (v, vg)

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

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

SHARING 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

CHEESE BOARD - \$40

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

FOR THE KIDS

UP TO 13 YEARS OLD

CHICKEN TENDERS - \$15

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

CHEESE TOASTED SANDWICH - \$15

with fries, tomato sauce and a sweet treat

PASTA BOLOGNESE - \$15

with pork mince in a tomato sauce and a sweet treat

KIDS VANILLA ICE CREAM - \$12

Chocolate sauce & meringue (v)

KIDS FLUFFY - \$4

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DESSERTS

RASPBERRY CHEESECAKE - \$19

with a crispy almond cracker and white chocolate crumb (v)

LEMON MERINGUE TART - \$20

with dark belgium chocolate shavings (v)

SEASONAL SORBET - \$12

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

CHEESE BOARD - \$40

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

MOUSSE AU CHOCOLATE - \$22

with orange and ginger amaretti, and berry coulis (v)

ICE CREAM - \$12

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

AFFOGATO - \$13

(ADD FRANGELICO OR KAHLUA - \$19)

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

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WOOING TREE



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@woointree.co.nz | woointree.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

Gewürz 2022

Bottle: \$37

Chardonnay 2019

Bottle: \$43

REDS

Beetle Juice Pinot Noir 2023

Bottle: \$33

Pinot Noir 2019

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

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