



Welcome

To Wooing Tree Cellar Door & Kitchen,

Where our award-winning wines can be enjoyed with a delicious, shared menu.

Our menu is designed for sharing among family and friends, with each dish served to your table as it is freshly prepared. Feel free to ask your server for suggestions on the ideal number of dishes for your group.

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 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



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

SHARE PLATES

AVAILABLE UNTIL 3PM



OUR PLATES ARE DESIGNED FOR SHARING. DISHES ARRIVE AS THEY'RE READY, PERFECT FOR GRAZING TOGETHER

WARM OLIVES - \$16

House-marinated mixed olives (gf, vg)

SELECTION OF BREADS - \$17

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

JALAPENO CHEESE BITES - \$17

with Guacamole & Chipotle Mayonnaise (v)

FRENCH ONION & BACON TART - \$24

with beetroot relish, crème fraîche, basil oil & seasonal greens

WHOLE MOUNT DORMETT BRIE - \$32

Baked in flaky pastry with balsamic onion confit, chilli honey, chutney and crispy bread (v)

SLOW COOKED BEEF CHEEK CROQUETTES - \$32

served on a Harissa & Smoked Aubergine Puree w/ Coconut Yoghurt & roasted Red Pepper Dressing

SEASONAL SALAD - \$18

Mixed greens with roasted pumpkin, Greek feta cheese, cranberries, walnuts & spicy fried chickpeas (gf, dfo, v, vgo)

SEASONAL VEGETABLES - \$18

A chef's selection of Seasonal produce. Please ask your server for today's selection (gf, vg, vo)

PAPPARDELLE PASTA - \$38 (ADD HOT SMOKED SALMON - \$42)

Tossed with spiced pumpkin, arugula, and warmed walnuts, drizzled with single-origin Roxburgh walnut oil and finished with shaved parmesan (dfo, vgo, vo)

YELLOW THAI FISH CURRY - \$38

Mild & fragrant with hints of lemongrass, fresh fish, prawns, & vegetables served with rice & flatbread (df, gfo)

BEEF EYE FILLET - \$48

with parsnip puree, honey roasted carrots & a rich pinot noir glaze (dfo, gf)

CHEESE BOARD - \$40

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

SHARING PLATTER FOR TWO - \$85

Blackball venison salami, hot smoked salmon, slow cooked pork belly, roasted beetroot hummus, freshly baked quiche, Whitestone cheese, pickles, chutneys & breads

FRIES

French Fries \$12 (gf) | Kumara Fries \$14 (gf)

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

Garlic aioli (gf) | BBQ tomato dip (gf) | Spicy wasabi mayo (gf) | French dip (gf)

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



DESSERTS



PASSIONFRUIT ROULADE - \$ 18

light and airy meringue roulade filled with tangy passionfruit cream and drizzled with fruit coulis. (gf)

LEMON CURD CHEESECAKE - \$ 18

Creamy lemon curd cheesecake served with Black Doris plum coulis and candied lemon (gf)

CHERRY CLAFOUTIS - \$ 17

A warm, classic French cherry pudding topped with salted caramel sauce and crème Chantilly

VEGAN CHOCOLATE MOUSSE - \$16

Rich Belgian dark chocolate mousse made with vegan cream, served with boysenberry compote (df, gf, vg)

SEASONAL SORBET - \$12

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

ICE CREAM - \$12

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

KIDS VANILLA ICE CREAM - \$12

Chocolate sauce & meringue

AFFOGATO - \$ 12

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

HOMEMADE COOKIES - \$12

A tempting selection of freshly baked cookies, perfect for sharing

CHEESE BOARD - \$40

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

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

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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

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



ALL DAY MENU



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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



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



TAKE-AWAY WINE LIST



DESSERTS

1401 Late Harvest Gewürztraminer 2022

Bottle: \$45

Tickled Pink Late Harvest 2021

Bottle: \$45

LIBRARY 750ML

Pinot Noir 2016

Bottle: \$130

Sandstorm Reserve Pinot Noir 2015

Bottle: \$180

LARGE FORMAT

Pinot Noir 2021

Magnum: \$130

LIBRARY LARGE FORMAT

Chardonnay 2013

Magnum: \$120

Sandstorm Reserve Pinot Noir 2015

Magnum: \$480

Pinot Noir 2014

Jeroboam: \$520

CANDLE

Blondie candle \$50

