



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 2024

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 2023

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

TO SHARE

AVAILABLE UNTIL 3PM



AT WOOLING TREE, THE MENU IS DESIGNED TO SHARE. SEASONAL DISHES ARRIVE AS THEY'RE READY, PERFECT FOR TASTING, SHARING AND ENJOYING WITH A GLASS FROM THE VINEYARD.

WE RECOMMEND YOU CHOOSE ONE SHARING DISH PER PERSON PLUS ONE EXTRA FOR THE TABLE

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)

PUMPKIN & PINENUT ARANCINI - \$32

Three creamy cheesy arancini served on pea mush (v, gf)

ROASTED BROCCOLI - \$28

Toasted almonds & creamy sesame dressing (v, df, gf)

TWICE ROASTED POTATOES - \$18

Confit garlic & rosemary (v, gf)

CAESAR ROYAL SALAD - \$37 (ADD CHICKEN - \$46)

Bacon, garlic croutons, sundried tomatoes & anchovy on crisp cos lettuce with Pinot Gris macerate lemon, egg, shaved parmesan and whipped lemon dressing (vo, gfo)

PEARL COUS COUS SALAD - \$34

Fresh cucumber, rocket, sundried tomatoes, roasted red peppers & parmesan, rocket pesto dressing (v)

CONFIT DUCK LEG - \$47

Braised red cabbage & orange glaze (df, gf)

CRUMBED HOKI FILLET - \$38

Warm potato salad & salsa verde (df, gfo)

CHEESE BOARD - \$40

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

SHARING PLATTER FOR TWO OR MORE - \$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)

Choice of **TWO** sauces: Garlic aioli (gf), BBQ 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



MANGO PANNA COTTA - \$ 17

Meringue coconut cigar (v, gf)

DARK BELGIUM CHOCOLATE CUSTARD TART - \$ 19

Berry compote & crème Chantilly (v)

SEASONAL SORBET - \$12

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

ICE CREAM - \$12

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

KIDS VANILLA ICE CREAM - \$12

Chocolate sauce & meringue (v)

AFFOGATO - \$ 13

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)

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:

APPLE | ORANGE | 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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CHEESE BOARD - \$40

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SHARING PLATTER FOR TWO - \$85

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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 2024

Bottle: \$34

Pinot Gris 2023

Bottle: \$37

Gewürtz 2022

Bottle: \$37

Chardonnay 2019

Bottle: \$43

REDS

Beetle Juice Pinot Noir 2023

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

