

Bar Snacks & Bites

Rosemary & chili polenta fries served with Sriracha vegan mayonnaise \$15

Shoestring fries with truffle salt served with roasted garlic aioli \$15

Extra sauces, add \$1 (Tomato Sauce / Sriracha vegan mayonnaise /Roasted garlic aioli)

Small Boards & Plates

Bread, Dukkah & Hummus Platter \$15

Central Otago cold pressed olive oil, hazelnut & seed dukkah, hummus & olive focaccia.

Chicken, Truffle & Mushroom Parfait \$22

Served with garden greens, pickled vegetables, cornichons & toasted walnut sourdough.

Sharing Boards & Platters

Cured Meat Platter \$39

Local Zamora cured meat, Gibbston havarti, beetroot relish, hummus with dukkah & olive oil, olive focaccia, cornichons & garden greens with pickled vegetables.

Salmon Platter \$39

Aoraki hot smoked salmon with horseradish crème, Turkish bread, Whitestone brie, garden greens with pickled vegetables & hummus with dukkah & olive oil.

Local Cheese Board \$39

Whitestone brie, smoked cheddar, Shenley Station blue, Gibbston havarti, Sicilian olives, a selection of crackers, lavosh & fig and pear chutney.

Plant - Based Platter \$52

Beetroot hummus, vegan cheese, hummus with dukkah and olive oil, Sicilian olives, cornichons, dried fruits, polenta fries with sriracha vegan mayonnaise, beetroot relish, lavosh, water crackers, walnut sourdough & garden greens with pickled vegetables.

The Valley Platter \$85

A selection of local cheeses, hot smoked salmon with horseradish crème, garden greens with pickled vegetables, beetroot relish, hummus with dukkah & olive oil, beetroot hummus, cornichons, Sicilian olives, truffle & mushroom parfait with onion marmalade, dried fruit, toasted walnut sourdough and Turkish bread.

Something Sweet?

Check out our specials board or ask your server for our dessert options of the day.

We cannot guarantee our dishes are free from any allergen, so please discuss with your server if you require any special attention due to allergies or intolerances.

Kitchen is open for food orders until 5pm.







Wines

White:

Pinot Gris 2023 - \$14 / \$40 Pinot Gris Off Dry 2023 - \$14 / \$45 Pinot Blanc 2023 - \$14 / \$50 Sauvignon Blanc 2023 - \$14 / \$40

Rosé:

2023 vintage - \$14 / \$45

Red:

Pinot Noir estate 2017 - \$17 / \$65 Pinot Noir estate 2018 - \$17 / \$65 Pinot Noir Reserve 2018 - \$25 / \$95

Bubbles:

Quartz Reef Brut - \$70 a bottle only

The Changers:

Sangria - \$14 a glass Mulled Wine - \$14 a glass

Bottle prices include a \$10 corkage fee.

Altitude Craft Beers

Altitude 330ml Beers - \$10

Mischievous Kea - IPA - 5.5% Ruaille Buaille - Irish Stout - 4.5% Powderday - NZ Pilsner - 5.2% Sled Dog – Session Hazy - 4.5% Gold Panner's Profit - Lager 4.4%

Other Beers & Cider

Corona - 4.6% - \$10 Steinlager classic - 5% - \$10 Steinlager Light - 2.5% - \$10 Peroni Zero - 0.0% - \$10 B.effect Apple Cider - 4.5% - \$10

Water

Drinking water, still or sparkling, is available at all times.

Altitude 440ml Beers - \$16

Best Coast - West Coast IPA - 6.3% Double Grab - West Coast Pilsner 5.6% Single Track Mind - Red IPA - 6.1% Cherry & Boysenberry - Sour - 6.2%

Soft Drinks & Fruit Juices

Phoenix Sodas & Juice - \$6

Lemonade Cola Ginger Beer Apple Juice

Strange Love Lo-Cal Soda - \$6

Lime & Jalapeño Mandarin Cloudy Pear

Remedy Kombucha - \$8

Lemon & Ginger

