

A VINEYARD WITH A DIFFERENCE

There is something magic about the Central Otago region; the pull of the mountains, the entrepreneurial people who are drawn here, the minerality of the soil and the extremes of the seasons that create such fascinating food and wine.

Our Head Chef Pete Franklin and his talented team work closely with suppliers to create a dining experience that further deepens your experience of Central Otago, with local and sustainably sourced pairings that truly reflect the flavours of our region.

Our seasonal menu is designed to match with wines from the five wineries we represent at our Cellar Door – Coal Pit, Hawkshead, Valli, Wild Irishman and our own Kinross wines. We have a range of options available for guests with specific dietary requirements.

Please chat to our team if you'd like to learn about our wine tasting options, or how to access exciting new vintages, rare bottles and more through our Wine Club.

NOT SURE WHAT TO ORDER?

CHEFS CHOICE MINIMUM TWO GUESTS PER TABLE

85PP

Let us choose the very best of what's in Gibbston this week. Expect rolling courses of sharing style seasonal food, perfect for a long afternoon with great friends.

ADD WINE MATCHES

40PP

ONE BILL PER TABLE. PLEASE NOTIFY OUR TEAM OF ANY DIETARY RESTRICTIONS.
Our team takes care in preparing your dishes. We cannot guarantee that our dishes are free from any allergens. Please inform your server should your plates require any special attention due to allergies.

SMALL PLATES

POTATO FOCACCIA Chefs seasonal dip, terra sancta extra virgin olive oil V | DF* | VG* **16**

Wine pairing: Vitteaut-Alberti, Crémant de Bourgogne Blanc de Noirs, Brut, N.V | 16 GLASS

SESAME CRUSTED FETA Macerated blackberries, thyme honey and orange, toasted fruit sourdough V | NGA* **22**

Wine pairing: Discovery Series 'Quiver' Waitaki Chardonnay 2022 | 15 GLASS

PROSCIUTTO AND STRATCCIAPELLA Marinated courgettes, citrus, strawberry dressing, almonds, rocket NGA | N **23**

Wine pairing: Kinross 'Liquid Gold' Pinot Gris 2023 | 14 GLASS

BEEF CROQUETTE Chipotle mayonnaise, sumac pickles NGA* | DF **22**

Wine pairing: Kinross 'The Pioneer' Waitaki Pinot Noir 2022 | 15 GLASS

SUMMER GREEN SALAD Edamame, and green beans, burnt shallot dressing, poppy seeds V | VG* | DF **17**

Wine pairing: Kinross 'Luminaire' Rosé 2023 | 14 GLASS

SHOESTRING FRIES Lemon and herb salt, aioli V | NGA* | DF | VG **15**

SHARING PLATES

GRAZING PLATTER - SERVES 2 PEOPLE V* | NGA* | N | DF* **80**

Selection of NZ cheeses, cured meats, paté, chocolate, toasted bread, crackers, fresh fruit, dips, nuts, olives

PAN FRIED MARKET FISH Kinross salsa verde, watermelon salsa, prosciutto, and hazelnut crumb NGA* | DF* | N **40**

Wine pairing: Kinross Discovery Series 'Alexandra' Fumé Blanc 2022 | 14 GLASS

FRIED ORGANIC CHICKEN Cos lettuce, egg yolk, anchovies, croutons, parmesan, Caesar dressing **39**

Wine pairing: Kinross 'The Prospector' Alexandra Chardonnay 2022 | 15 GLASS

ROYALBURN STATION LAMB SHANK Pomegranate glazed, buckwheat and beetroot raita, summer pickles, ginger ricotta, toasted almonds DF* | N | NGA* **45**

Wine pairing: Wild Irishman 'Doctors Flat' Pinot Noir 2022 | 22 GLASS

VENISON RUMP CAP Carrot puree, confit potato, beetroot and black pepper gel, raspberry jus NGA* | DF* **42**

Wine pairing: Wild Irishman 'Kinross' Pinot Noir 2022 | 22 GLASS

ZA'ATAR SPICED CAULIFLOWER marinated courgette, romesco, coconut tzatziki, pineapple and lemon salsa V | VG* | NGA | DF* **36**

Wine pairing: Kinross Special Reserve 'Liquid Gold' Pinot Gris 2022 | 15.5 GLASS

PIZZAS

CHORIZO & CHILLI Neapolitan sauce, chorizo, sour cream, pickled chillies DF* | NGA* **34**

Wine pairing: Kinross 'The Prospector' Alexandra Chardonnay 2022 | 15 GLASS

FUNGHI Roasted mushroom, parmesan, black truffle mascarpone V | VG* | DF* | NGA* **34**

Wine pairing: Kinross 'The Pioneer' Waitaki Pinot Noir 2022 | 15 GLASS

+ Streaky bacon +7

+ Martinez salami +7

MOZZARELLA Neapolitan sauce, mozzarella V | VG* | DF* | NGA* **32**

Wine pairing: Kinross Special Reserve 'Liquid Gold' Pinot Gris 2022 | 15.5 GLASS

+ Streaky bacon +7

+ Martinez salami +7

+ Roasted mushrooms +5

DESSERTS

COCONUT & ELDERFLOWER PANNA COTTA Kinross Riesling jelly, berry compote, toasted meringue V | VG* | DF* | NGA* **16**

Wine pairing: Kinross 'Late harvest' Waitaki Riesling 2020 | 18 GLASS 120ml

CHOCOLATE CRÉMEUX Kinross Port cherries, puff pastry and hazelnuts V | N | NGA* **16**

Wine pairing: Kinross 'Late harvest' Waitaki Riesling 2020 | 18 GLASS 120ml

TOFFEE APPLE CAKE Caramelised white chocolate, smoked almond brittle, vanilla mascarpone **16**

Wine pairing: Kinross Port Pinot Noir 2021 | 19 GLASS 120ml

PETIT FOURS Chef's selection of sweet treats **14**

Wine pairing: Vitteaut-Alberti, Blanc De Noirs, Brut, N.V | 15 GLASS

FOR THE KIDS

MARGARITA PIZZA **15**

CHICKEN DIPPERS WITH FRIES & TOMATO SAUCE **15**

CHOCOLATE BROWNIE & ICE CREAM **10**

THREE SCOOPS OF ICE CREAM **8**

SNACKS

POTATO FOCACCIA Chefs seasonal dip, terra sancta extra virgin olive oil V | DF* | VG* **16**

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SHOESTRING FRIES Lemon and herb salt, aioli V | NGA* | DF | VG **15**

SHARING PLATES

GRAZING PLATTER SERVES 2 PEOPLE V* | NGA* | N | DF* **80**

Selection of New Zealand cheeses, cured meats, pâté, chocolate, toasted bread, crackers, fresh fruit, dips, nuts, olives

PIZZAS

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Wine pairing: Kinross 'The Prospector' Alexandra Chardonnay 2022 | 15 GLASS

FUNGHI Roasted mushroom, parmesan, black truffle mascarpone V | VG* | DF* | NGA* **34**

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