

LITTLE BLACKWOOD

PIZZA

26

BIANCO

Roast mushrooms, garlic confit & mascarpone cheese on an olive oil base

SOPRESSA SALAMI

Spicy Italian salami, fresh green herb pesto with napoli & mozzarella

MEAT LOVERS

Sausage, bacon, spicy Italian salami, caramelised onion, tomato & mozzarella

VEGAN CHORIZO ○●

Plant based chorizo, roast peppers, olives, basil pesto w` tomato & Angel Food mozzarella

GLUTEN FREE \$2 | HALF & HALF \$3

SHARING PLATES

Shoestring fries w` aioli & house tomato sauce ○ 11

Cauliflower wings w` house made hot sauce ●●○ 16

Karaage chicken w` red cabbage slaw & miso aioli 18

Slow roasted crispy pork belly w` sticky cider sauce ●● 18

Fried squid w` beetroot aioli & house made pickles ●● 18

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GLUTEN FREE | DAIRY FREE | VEGAN

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CHEESE & MEAT PLATTERS

STEP ONE - Choose your cheese and meat combination:

1 Cheese + 1 Meat	\$29
2 Cheese + 2 Meat	\$44
3 Cheese + 3 Meat	\$59

STEP TWO - Choose your Gibbston Valley cheese:

GARLIC & CHIVE GOUDA

Evenly blended w` subtle garlic hints & fresh chives

GLENROY CHEDDAR

Aged for 6-10 months to produce a semi-sharp flavour with a smooth texture

KAWARAU BLUE

A heavenly creamy blue vein cheese w` salty piquancy & a beautifully sweet finish

WAKATIPU WHITE BRIE

A double cream, rich and decadent cheese made using jersey cow's milk

STEP THREE - Choose your Zamora handcrafted meat:

COPPA SERRANA

Dry cured, cold smoked & coated in Spanish paprika pork ribeye

MILANO VENISON

100% Fiordland wild venison w` a traditional Italian recipe delivers a well-balanced salami & intense aromas

LOMO EMBUCHADO

Dry cured & air dried pork loin crusted w` toasted fennel seeds

All of our cheese & meat platters are served with:

Otago honeycomb + freshly picked grapes + kalamata olives + water crackers + sundried tomato pesto + babaganoush + pear & fig chutney