
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

STICKY WINE + PORT

Gibbston Valley Late Harvest Pinot Gris 2016	Central Otago NZ 375ml	13	52
Judge Rock The Verdict Port 2019	Central Otago NZ 700ml	13	98

PIZZA

BIANCO	26
Roast mushrooms, garlic confit & mascarpone cheese on an olive oil base	
SOPRESSA SALAMI	26
Spicy Italian salami, fresh green herb pesto with napoli & mozzarella	
MEAT LOVERS	26
Sausage, bacon, spicy Italian salami, caramelised onion, tomato & mozzarella	
VEGAN CHORIZO ○●	26
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
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
Cauliflower wings w` house made hot sauce	●●○	16

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GLUTEN FREE | DAIRY FREE | VEGAN