
CHEESE & MEAT PLATTERS

STEP ONE - Choose your cheese and meat combination:

2 Cheese + 2 Meat	44
3 Cheese + 3 Meat	59

STEP TWO - Choose your locally sourced Gibbston Valley cheeses:

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

CHILLI HARVARTI

An extra boost of flavour with chilli being added, giving it a mildly spicy aftertaste that will tickle your throat

WAKATIPU WHITE BRIE

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

STEP THREE - Choose your artisan Zamora handcrafted meats:

COPPA SERRANA

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

MILANO VENISON

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

LOMO EMBUCHADO

Dry cured 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

MARGHERITA	27
Buffalo mozzarella, tomato sugo, fresh basil, extra virgin olive oil	
PORTOBELLO & PROVOLONE	28
Garlic paste, braised Portobello mushrooms, Provolone, mozzarella & gremolata	
DIAVOLA	30
Calabrese salami, Kalamata olives, chilli spiced peppers, sugo, mozzarella, chilli oil & basil	
PROSCIUTTO	30
Fresh prosciutto, sundried tomatoes, sugo, mozzarella, rocket, Parmesan & balsamic reduction	
VEGAN CHORIZO	○ 30
Plant based chorizo, tomato sugo, Kalamata olives, chilli spiced peppers, Angel Food mozzarella & chilli oil	
GLUTEN FREE BASE \$3 ●	

SHARING PLATES

Shoestring fries w` aioli & house tomato sauce	○ 12
Fried squid w` zesty dill aioli & pickled red cabbage	●● 18
Karaage chicken w` homemade tonkatsu sauce	20
Slow roasted crispy pork belly tossed in spicy Korean sauce on Asian slaw	●● 20
Corn and jalapeno croquettes w` Japanese curry mayo & kumara chips	●○ 20

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GLUTEN FREE | DAIRY FREE | VEGAN