

---

## CHEESE + MEAT PLATTERS

---

STEP ONE - Choose your cheese and meat combination

2 Cheese + 2 Meat 55

3 Cheese + 3 Meat 70

*Looking for a vegetarian option? Just ask our staff!*

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 HAVARTI

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 rib-eye, 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 2017    Central Otago NZ 375ml    14    52

---

---

## PIZZA

Available from 4pm

---

MARGHERITA	32
Tomato, fresh basil + mozzarella	
VEGETARIAN	34
Tomato, basil, mozzarella + seasonal vegetables	
PEPPERONI	35
Tomato, mozzarella + pepperoni salami	
ITALIAN HAM + MUSHROOM	35
Tomato, mozzarella, Italian ham + mushroom	

● GLUTEN FREE BASE +4   ○ VEGAN CHEESE +4

---

## SHARING PLATES

Available from 4pm

---

Shoestring fries w` aioli + house tomato sauce	●●○ 14
Karaage chicken w' homemade tonkatsu sauce	●● 22
Slow roasted crispy pork belly tossed in spicy Korean sauce on Asian slaw	● 22

● GLUTEN FRIENDLY | ● DAIRY FRIENDLY | ○ VEGAN

Please note we are unable to guarantee that our food is completely allergen or gluten free due to the risk of cross contamination. If you have any allergies, please let the team know.

A 15% surcharge will be applied on all public holidays.

---