

WINE BAR MENU

GARLIC BREAD

Freshly baked bread brushed with olive oil, melted butter, and minced garlic, then toasted to golden perfection!

\$12.50

SHOESTRING FRIES

Crispy shoestring fries served with homemade garlic aioli and shaved Parmesan cheese

\$12.50

BAKED AVOCADO

Filled with cream cheese and blue vein, topped with caramelized onion jam, baked to perfection!

\$19.50

MARLBOROUGH GREEN LIPPED MUSSELS

SM \$23.50 / LRG \$35.50

World famous fresh green lipped mussels delicately steamed in a fragrant white wine and garlic sauce

SEAFOOD CHOWDER

SM \$26.50 / LRG \$38.00

Creamy roux-based chowder made with our own fish stock, fantastic local seafood and fresh fish that melts in your mouth, finished with Pernod cream.

DUCK LIVER COGNAC PARFAIT

\$26.50

Served with freshly toasted bread and a quince compote, each bite is a harmonious blend of rich, savory and sweet notes! It's no coincidence parfait is French word for perfect!

SIZZLING PRAWNS

\$26.50

Prawns cooked in clarified butter infused with garlic and fresh herbs served in fresh bread

BLUE COD BITES

\$34.50

Gourmet beer lightly battered blue cod bites, fried to golden perfection, served with fresh homemade garlic aioli

CHAMPAGNE OYSTERS (MARLBOROUGH)

POA

Bluff oysters in season

Fresh oysters in our secret champagne batter

CHEESE PLATTER

\$39.50

Selection of cheeses from Gibbston Valley, Central Otago and Marlborough Sounds served with quince jelly, pear and feijoa chutney, homemade crackers, grapes, nuts & dry fruits

SEAFOOD SEAFOOD PLATTER

\$99.50 for 2 people / \$199.50 for 4

Home cured smoked salmon, salmon remoulade, prawn cocktail, beer battered blue cod bites, steamed mussels, clams, oysters (in season) and lemon oil

CHARCUTERIE PLATTER

\$99.50 for 2 people / \$199.50 for 4

A selection of New Zealand's beautiful game meats, pastrami, salami, ham, duck liver cognac parfait with smoked salmon and mussels with an assortment of fine Gibbston Valley cheeses, truffle olives, honey and a selection of fruits and nuts

DESSERT OF THE DAY

POA

Chefs' daily creation. Please ask the waitress

ESCAPE TO PICTON