



KINROSS

stay. taste. explore. gibbston.

3 COURSE OPTIONS

| | |
|--|----|
| 3 course dinner | 59 |
| 3 course dinner + wine matching | 89 |

STARTERS

| | | |
|--|--------|----|
| Slow Braised Pork Shoulder Croquettes | gf* | 15 |
| Kimchi / broccoli / soy & lemon salad <i>Wild Irishman Gibbston Macushla Pinot Noir 2016</i> | | |
| Kinross Caprese | v* gf* | 14 |
| Buffalo mozzarella / baby leaves / garden herbs / vine ripened tomatoes / crispy pancetta / lemon aioli / parmesan croutons / balsamic reduction <i>Kinross Liquid Gold Pinot Gris 2018</i> | | |
| Vodka & Orange Cured Salmon | df gf* | 17 |
| Watercress & berries / toasted flatbread <i>Kinross Holy Schist Sauvignon Blanc 2018</i> | | |

MAINS

| | | |
|--|----------|----|
| Slow Cooked Otago Lamb Rump | df* | 34 |
| Lemon & mint Israeli couscous / zucchini ribbons / smoked yoghurt / Roquette / crispy capers / Dukkah <i>Coal Pit Gibbston Pinot Noir 2016</i> | | |
| Grilled Seasonal Vegetable Stack | v gf df* | 28 |
| Crispy garlic & rosemary polenta / herb crème fraiche / Parmesan crisp / sundried tomatoes / green leaves / truffle oil Add smoked salmon or chicken + \$8 <i>Coal Pit Gibbston Sauvignon Blanc 2018</i> | | |
| House Made Fettucine | gf* | 28 |
| Creamy pumpkin sauce / heirloom tomatoes / crumbled blue cheese / fresh herbs / toasted nuts <i>Kinross Liquid Gold Pinot Gris 2018</i> | | |
| Prosciutto Chicken | gf | 30 |
| Aged Parmesan / Neapolitan sauce / prosciutto / leafy green garden salad / toasted seeds / house dressing / balsamic reduction <i>Kinross Kilted Pioneer Pinot Noir 2016</i> | | |
| Pan Fried Market Fish | gf* df* | 32 |
| Braised sweet Puy lentils / market vegetables / caper beurre noisette <i>Hawkshead Gibbston Pinot Gris 2017</i> | | |

Dinner



- everyone's favourite course -

DESSERT

| | | |
|---|---------|----|
| White Chocolate Panna Cotta | v gf* | 15 |
| Berry compote / candied pistachio crumb / raspberry dust <i>Hawkshead Bannockburn Pinot Noir 2015</i> | | |
| Seasonal Sorbets | v gf df | 14 |
| Freezed dried fruits / edible flowers / chocolate soil <i>Coal Pit Gibbston Rosé 2018</i> | | |
| Whitestone Cheeses | | 19 |
| Seasonal chutney / candied walnuts / crackers / Otago honeycomb <i>Valli Waitaki Riesling 2018</i> | | |
| Rose Rabbit Liqueur | | 10 |
| Locally sourced Rose Rabbit Butterscotch Liqueur or Rose Rabbit Orange Liqueur | | |

Please advise our team of any dietary requirements.

| | | | |
|-----|-------------------|-----|--------------------|
| df | dairy free | gf | gluten free |
| df* | dairy free option | gf* | gluten free option |
| v | vegetarian | | |

Dinner



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PASTA & WINE

House Made Fettucine

v gf*

36

Creamy pumpkin sauce / heirloom tomatoes / crumbled blue cheese / fresh herbs / toasted nuts

Served with a glass of Kinross Liquid Gold Pinot Gris 2018

TO SHARE

Antipasti Platter

df* gf*

35

Cured meats / Whitestone Cheese / Kinross smoked salmon / marinated vegetables / orchard preserve / pesto / dried fruit / crackers

Cheese Platter

gf* v

35

Whitestone cheeses / orchard preserve / dried fruit / crackers / quince paste / Otago honeycomb

Breads & Dips

df* gf* v

14

Toasted artisan breads / seasonal dip / dukkah / extra virgin olive oil

SNACKS & SIDES

Whitestone Haloumi Fries

v gf

12

Spicy dukkah dusting / Romesco dip

Shoestring Fries

gf df* v

9

Truffle salt / Parmesan / lemon aioli

Leafy Green Garden Salad

gf df v

10

Toasted seeds / house dressing / balsamic reduction

French Sourdough Baguette

v

10

Roquette & garlic butter / Marlborough sea salt

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Dinner