



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		

PIZZA

Hot smoked salmon	gf*	29.50
Smoked salmon / goats cheese / baby spinach / Romesco / Neapolitan sauce <i>Kinross Holy Schist Sauvignon Blanc 2018</i>		
Prosciutto	gf*	29.50
Prosciutto / Roquette / shaved Parmesan / sea salt / Neapolitan sauce <i>Kinross Kilted Pioneer Pinot Noir 2016</i>		
Pumpkin & blue cheese	gf*	29.50
Roasted pumpkin / blue cheese / candied walnuts / balsamic reduction <i>Hawkshead Lowburn Riesling 2015</i>		
Buffalo mozzarella	gf*	29.50
Buffalo mozzarella / sun-dried tomatoes / Roquette & cashew pesto / Neapolitan sauce <i>Valli Waitaki Pinot Noir 2016</i>		

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		

Lunch



KINROSS

stay. taste. explore. gibbston.

PASTA & WINE

House Made Fettucine gf* 40
Pan fried prawn cutlets / heirloom tomatoes / burnt butter / Confit garlic / fresh herbs / preserved lemon
Served with a glass of Kinross Liquid Gold Pinot Gris 2018

MAINS

Prosciutto Chicken gf* 34
Aged Parmesan / Neapolitan sauce / prosciutto / leafy green garden salad / toasted seeds / house dressing / balsamic reduction
Surveyor Thomson Lowburn Pinot Noir 2014

Grilled Seasonal Vegetable Stack v gf df* 28
Crispy garlic & rosemary polenta / herb crème fraîche / Parmesan crisp / sundried tomatoes / green leaves / truffle oil
Add smoked salmon or chicken +8
Coal Pit Gibbston Sauvignon Blanc 2018

House Made Fettucine gf* 30
Pan fried prawn cutlets / heirloom tomatoes / burnt butter / Confit garlic / fresh herbs / preserved lemon
Kinross Liquid Gold Pinot Gris 2018

Kinross Caprese v* gf* 26
Buffalo mozzarella / baby leaves / garden herbs / vine ripened tomatoes / crispy pancetta / lemon aioli / balsamic reduction / Parmesan croutons
Hawkshead Lowburn Riesling 2015

Hot Smoked King Salmon df 30
Lemon & mint Israeli couscous / zucchini ribbons / salsa verde / Roquette / crispy capers
Valli Waitaki Riesling 2018

- thank you for visiting Kinross -

Please advise our team of any dietary requirements.

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

Lunch