

## twelve trees menu

..... *appetise your palate, enjoy a glass of Allan Scott Methode Traditionnelle 9.00*

### e

garlic baguette 6.00

dukkah and marlborough olive oil, fresh baked bread 10.00

house marinated marlborough olives *served warm* 7.50

taste plate (g) chicken liver cognac pate, prosciutto ham, baby gherkins, olives, spiced grape jam, fresh bread 16.00

*wine match ~ Methode Traditionnelle Blanc de Blanc*

### m

soup of the day (g) served with fresh baked bread 16.50

chicken liver cognac pate (g) served with spiced grape jam, baby gherkins and fresh bread 16.00

*wine match ~ Wallops Chardonnay*

whitestone blue, prosciutto ham (g, v) mixed Leaves, candied walnuts, honey roasted pear, red wine mustard dressing 19.50

*wine match ~ Pinot Gris*

seafood chowder, a creamy celebration of marlborough seafood with fresh garden herbs, olive oil, baked bread 19.50

*wine match ~ Sauvignon Blanc*

falafel & hummus (d, v) served with tabouli, mesclun leaves, warm pita bread, chilli dressing 19.00

*wine match ~ Gewurztraminer*

marlborough king salmon (d) oven-baked, asian noodles, chilli, lime and ginger broth, bok choy, fried shallots 25.00

*wine match ~ Moorlands Riesling*

beef fillet medium rare, on potato and creamy dijon mustard tart, field mushroom, wilted spinach char-grilled red pepper 29.00

*wine match ~ Hounds Pinot Noir*

marlborough mussels (g, d) steamed in tomato, chillies, capsicum, ginger, coriander, lemon, coconut cream, baked bread 25.00

*wine match ~ Scott Base Riesling*

lamb shank (g, d) in organic apple juice, smoked chillies, raisins, smoked paprika, rosemary, pinot noir, creamy nutmeg mash 24.00

*wine match ~ Scott Base Pinot Noir*

chef's pasta (v) crafted with local & seasonal produce, your waiter will advise of today's 20.00

### d

spiced pear (g, d) poached in star anise, vanilla, cinnamon with allan scott merlot syrup, vanilla ice cream 12.00

belgium white chocolate and pistachio cheesecake served with berry coulis, whipped cream 12.00

fruit tarte tatin, fresh marlborough fruit stewed in sauvignon blanc, puff pastry, whipped cream 12.00

sticky toffee date pudding a winter classic, toffee sauce, kapiti ginger nut ice cream 12.00

chocolate torte (g) rich dark chocolate torte, pinot noir and berry compote, whipped cream 12.00

### c

cheese selection (g) pakari aged cheddar, kikorangi blue, whitestone brie, spiced grape jam, fresh bread, crackers 22.00

..... *a perfect end, Allan Scott Late Harvest Sauvignon Blanc 9.00*

(g, d, v) *gluten and/or dairy free, vegetarian options of these meals are available, please specify*