

TWELVE TREES RESTAURANT



SUMMER LUNCH MENU

FRESHLY BAKED BREAD, FLAXBOURNE ESTATE OLIVE OIL, PISTACHIO DUKKAH V/D WINE MATCH ALLAN SCOTT METHODE TRADITIONNELLE BLANC DE BLANC	\$ 12.00
GARLIC BREAD V	\$ 8.50
HOUSE MARINATED OLIVES G/D/V	\$ 10.00

CHRISTMAS SPECIALS

PORK AND TURKEY TERRINE WITH PISTACHIOS AND CRANBERRY CONFIT G/D WINE MATCH ALLAN SCOTT ESTATE PINOT NOIR 2011	\$ 19.50
GLAZED CHRISTMAS HAM AND BRIE SANDWICH WITH PEACH AND APRICOT CHUTNEY WINE MATCH ALLAN SCOTT SAUVIGNON BLANC 2011	\$ 26.00

MAINS

SALMON CARPACCIO, BABY BEETROOT, HORSERADISH CRÈME FRAICHE, WATERCRESS G WINE MATCH ALLAN SCOTT SAUVIGNON BLANC 2011	\$ 24.00
BEETROOT, FETA AND APPLE SALAD, LOCAL HAZELNUTS, VINAIGRETTE V/G WINE MATCH ALLAN SCOTT THE WALLOPS CHARDONNAY 2010	\$ 18.00
MARLBOROUGH GREEN SHELL MUSSELS, WHITE WINE, PARSLEY, GARLIC, LEMON AIOLI, FRESH BREAD G/D WINE MATCH ALLAN SCOTT THE MOORLANDS SAUVIGNON BLANC 2010	\$ 21.00
BANG BANG CHICKEN SALAD, CABBAGE, RED PEPPERS, CUCUMBER, SPRING ONIONS, CARROTS, FRESH CORIANDER, PEANUTS, GINGER DRESSING G/D/V WINE MATCH ALLAN SCOTT OMAKA PINOT GRIS 2010	\$ 24.00
TWELVE TREES SEAFOOD CHOWDER, FRESHLY BAKED BREAD WINE MATCH ALLAN SCOTT THE WALLOPS CHARDONNAY 2010	\$ 19.50
SLOW- COOKED MARLBOROUGH SALMON FILLET, SERVED CHILLED, CAPER MAYONNAISE, ASPARAGUS AND NEW POTATO SALAD G/D WINE MATCH ALLAN SCOTT THE MOORLANDS SAUVIGNON BLANC 2010	\$ 24.00
CHEF'S PASTA OF THE DAY	\$ P.O.A
TWELVE TREES CHEESEBURGER, STEAK MINCE PATTY, CHEDDAR CHEESE, VINE TOMATO, LETTUCE, RED ONION, GHERKIN, TOMATO RELISH, CIABATTA ROLL WINE MATCH ALLAN SCOTT HOUNDS PINOT NOIR 2010	\$ 19.50

SIDES

OVEN-BAKED CRISPY POTATOES WITH AIOLI G/V	\$ 9.00
MIXED LEAVES SALAD, HOUSE DRESSING G/D/V	\$ 6.50

DESSERT

BASIL PANNA COTTA, STRAWBERRY SALAD AND VINCOTTO G	\$ 12.00
KAPITI LUXURY ICE CREAM	\$ 9.00
HAZELNUT MERINGUE TORTE, APRICOT AND ORANGE BLOSSOM PUREE AND WHIPPED CREAM	\$ 12.00
MOCHA CRUNCH CHEESECAKE	\$ 12.00

CHEESE

SELECTION OF CHEESES, HOME-MADE CHUTNEY, FRESH FRUIT, CRACKERS, NUTS AND FRESH BREAD G WINE MATCH ALLAN SCOTT LATE HARVEST SAUVIGNON BLANC 2008	\$ 22.00
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G - GLUTEN FREE OPTION AVAILABLE D - DAIRY FREE OPTION AVAILABLE V - VEGETARIAN PLEASE SPECIFY WHEN ORDERING

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WINE MENU

BUBBLES

	<u>GLASS</u>	<u>BOTTLE</u>
METHODE TRADITIONELLE BLANC DE BLANC NV	\$ 12.00	\$ 45.00
Vinted entirely from chardonnay grapes and aged for 2 years, this wine has strong characters of fresh fruit and a hint of lemon		
METHODE TRADITIONELLE CECILIA NV		\$ 45.00
Champagne style bubbles from a traditional blend of Pinot Noir & Chardonnay grapes with biscuity rich stonefruit characters and a big mouth filling finish.		
LES JOUES ROUGES NV		\$ 40.00
A Rosé Methode Traditionelle sparkling with the refreshing flavours of strawberries and raspberries, vented entirely from Pinot Noir grapes.		
SPARKLING SAUVIGNON BLANC		\$ 25.00
An aromatic mix of limes, passionfruit and melon intermingled with gooseberry and grassy notes creating a clean and crisp wine		

ALLAN SCOTT PRESTIGE WINE - SINGLE VINEYARD

From single vineyard estate grown grapes, reflecting low yield vines and meticulous viticulture. Special attention in the cellar in terms of handling, employing both high tech and traditional methods, result in these elegant wines of limited production.

THE MOORLANDS SAUVIGNON BLANC 2010	\$ 9.50	\$ 38.00
Matured in old French Oak, a powerful wine displaying ripe passionfruit & citrus flavours with lemon honey.		
THE MOORLANDS RIESLING 2010	\$ 9.50	\$ 35.00
Matured in old French Oak barrels, this wine has passionfruit, citrus flavours with lifted aromas of honey. It has a textured palate and nicely balanced acids. A perfect wine for drinking now.		
THE WALLOPS CHARDONNAY 2010	\$ 10.00	\$ 40.00
Hints of lime & lemon citrus aromas, this wine is barrel fermented in new French Oak giving and interesting tasting journey that is integrated, well structured & lingering.		
SCOTT BASE CENTRAL OTAGO CHARDONNAY 2009		\$ 40.00
Offering the regions natural acid content, this wine has aromas of citrus & stone fruits, integrated with a creamy softening effect.		
SCOTT BASE CENTRAL OTAGO RIESLING 2009		\$ 28.00
A spiral of floral & tropical fruit aromas, lingering around citrus blossom and pineapple tones.		
OMAKA PINOT GRIS 2010	\$ 9.50	\$ 35.00
Complex and elegant, this wine has aromas of pears, red apples and white stone fruit.		
THE HOUNDS PINOT NOIR 2010	\$ 10.50	\$ 42.00
A rich wine with chocolate notes & dark cherry & plum flavours. Spicy with integrated tannins creating a long finish.		
SCOTT BASE CENTRAL OTAGO PINOT NOIR 2009	\$ 11.00	\$ 45.00
A true reflection of a Central Otago Pinot Noir. The wine is full bodied and flavoursome with dark berries.		

ALLAN SCOTT ESTATE SELECTION WINE

SAUVIGNON BLANC 2011	\$ 7.50	\$ 22.00
An intense aroma of tropical passionfruit and pineapple with zesty citrus essence of orange and lime, this wine has a great mouth feel and a well-balanced refreshing finish.		
GEWURTZTRAMINER 2011	\$ 8.50	\$ 27.00
Soft and subtle amounts of Turkish delight make this wine instantly recognisable. This is surrounded by floral complexities, especially rose petal. It finishes well with a lingering spiciness.		
RIESLING 2010	\$ 8.50	\$ 27.00
Medium dry with citrus and tropical fruit aromas and expressive flavours balanced with crisp acidity		
CHARDONNAY 2011	\$ 8.50	\$ 27.00
Fermented in french oak barrels with malolatic fermentation. Full fruit flavours with subtle oak enhancement		
MERLOT 2007	\$ 8.50	\$ 27.00
An intense aroma of berry fruit, coffee and vanilla bean plus attractive toasty oak. Rich dark chocolate and a leathery texture gives this wine a mouthfilling palate		

ALLAN SCOTT DESSERT WINE

LATE HARVEST SAUVIGNON BLANC 2008	\$ 9.00	\$ 30.00
An intense wine with aromas of nectarines, white peach and apricot.		