

**SNACKS**

- Hand Craft Bread, Olive Oil, Whipped Butter	14
- Citrus Marinated Olives	14
- Market Oysters, Natural with Mignonette, or Tempura with Ponzu Mayo	36/72
- Chicken Liver Parfait, Brioche, Apple & Saffron Chutney, Crispy Chicken Skin, Vincotto Dressing	24
- Prawn Toast, Tamarillo Chutney, Lime Coriander & Spring Onion Salsa	22

**STARTERS**

- King Fish Crudo, Pink Grapefruit, Sorrel, Fermented Chilli, Vanilla Pickled Cucumber, Sesame Seeds & Mandarin Dressing	26
- Fritto Misto, Squid, Prawns, Baby Octopus, Market Fish, Wasabi Miso Mayo, Basil, Lemon	24
- Grilled Octopus, Purple Potato, Nduja Crumbs, Compressed Apple, Salsa Gremolata	32
- Farro Winter Leaf Salad, Persimmon, Pecorino, Toasted Hazelnut, Pomegranate Dressing	24

**STONE BAKED PIZZA**

- Criollo Bianca - Fior di Latte Mozzarella, Zamora Criollo Sausages, Potato & Taleggio	34
- Parma Ham & Rocket - Tomato Salsa, Fior di Latte Mozzarella, Pickled Cipollini, Grana Padano	36
- Ortolana - Fior di Latte Mozzarella, Cavolo Nero, Creamy Pumpkin, Blue Cheese, Fried Sage	32
- Margherita - Tomato Fondue, Fior di Latte Mozzarella, Basil, Lemon Herbs Oil	29

**MAINS**

- Pork Schnitzel, Celeriac Remoulade, Crispy Capers, Tomatillo Salsa Verde, Grana Padano	46
- Carnaroli Risotto, Saffron, Chestnuts, Hazelnuts, Taleggio Fondue	36
- Maltagliati Pasta, Red Pesto, Preserved Lemon, Olive & Capers Powder, Basil, Stracciatella	38
ADD Grilled Prawns	19
- Cheeseburger, Smoked BBQ Sauce, Onion Jam, Crispy Bacon, Pickled Courgette, Shoestring Fries	36
- Free Range Poussin, Harissa, Pistachio Labneh, Charred Baby Leeks, Freekeh	52
- Market Fish, Celeriac Purée, Golden Raisins, Ajo Blanco, Ricotta Gnudi, Brown Butter	49
- Coffee-rubbed Seared Venison, Sweet Kumara Purée, Black Pudding Crumbs, Crispy Buckwheat, Dried Fruit, Ayrburn Pinot Noir Jus	48
- Roasted Cauliflower, Sunflower Seed Tahini, Caramelised Yoghurt, Sumac, Pomegranate, Rocket	34
- Whole Grilled Flat Fish, Brown Butter, Capers & Lemon, Herb Salad, Croutons	54

**R.M MEAT SELECTION - INCLUDES ONE SAUCE OR BUTTER**

- 1.2kg Roasted Lumina Lamb Shoulder, Herb & Olive Crust, Mint Sauce	Sharing 110
- 300g Royalburn Farm Lamb Cutlets	64
- 500g Ribeye on the Bone	84
- 200g Savannah Eye Fillet	48
- 300g Black Angus Sirloin	48
- 350g Dry Aged Scotch	70
- 300g Lake Ohau Wagyu Rump	48

**SAUCES & CONDIMENTS**

Additional 5

- Ayrburn Pinot Jus / Peppercorn Sauce / Café De Paris Butter / Bearnaise / Salsa Verde / Garlic Herb Butter	
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**SIDES**

- Roasted Butternut, Spiced & Smoked Nuts & Seeds, Maple Syrup & Sherry Vinegar Dressing	16
- Oven-Baked Brussels Sprouts, Dry Fruit Jam, Toasted Pinenuts, Crispy Pancetta	16
- Chargrilled Broccolini, Preserved Lemon, Toasted Almond	16
- Twice-cooked Potatoes, Confit Garlic, Picked Thyme	14
- Crispy Shoestring Fries, Truffle Aioli	14
- Local Mix Leaves Salads, Pickled Shallots, French Dressing	15

Please speak to our waitstaff regarding dietary requirements - we have options available for all.

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**STARTERS**

- Roasted Duck Tortellini, Butternut & Miso Purée, Nashi Pear, Crispy Skin, Duck Jus, Parmesan	26
- King Fish Crudo, Pink Grapefruit, Sorrel, Fermented Chilli Vanilla Pickled Cucumber, Sesame Seeds & Mandarin Dressing	26
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- Carnaroli Risotto, Saffron, Chestnuts, Hazelnuts, Taleggio Fondue	36
- Big Glory Bay Salmon, Jerusalem Artichoke Fricassee, Smoked Mussel, Confit Fennel, Prawn Bisque	47
- Cheeseburger, Smoked BBQ Sauce, Onion Jam, Crispy Bacon, Pickled Courgette, Shoestring Fries	36
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# THE WOOLSHED

## DESSERTS

- Warm Dark Chocolate Bouchon, Pistachio Ice Cream,  
Rhubarb Compote, Nasturtium Anglaise 18
- Bourbon & Butterscotch Tart, Mixed Nuts, Crème Fraîche  
& Vanilla Ice Cream 18
- Woolshed Tiramisu, Callebaut Cocoa Powder 18
- Lemongrass Crème Brûlée, Olive Oil Cake, Black Olive &  
Cherry Paste, Campari Sorbet 18
- Woolshed Affogato 13  
*ADD House made Cacao infused Cherry Liqueur / Frangelico /  
Bayside Spiced Rum / Shanky's Whip Irish Cream /  
Coffee Liqueur / Amaretto / Additional 12*
- The Dairy Ice Cream & Sorbet Selection 16
- New Zealand Cheese Selection, Central Otago Honeycomb,  
Chutney, Brioche, Lavosh 36

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**WINTON**

# THE WOOLSHED

## **SWEET & FORTIFIED**

75ML/375ML

- 2022 Ayrburn 'Late Harvest' Riesling,  
*North Otago, NZL* 23/100
- NV Warre's Optima 10yr Tawny,  
*Oporto, PRT* 31/-
- NV Cambells Rutherglen Muscat  
*Rutherglen, AUS* 22/-
- NV Lustau San Emilio Pedro Ximénez  
*Jerez, ESP* 23/-

## **AYRBURN'S SIGNATURE DESSERT COCKTAILS & WINTER WARMERS**

- Black Forest Cocktail  
*Marshmallow Infused Vodka, Chambord, Raspberry Purée,  
Dark Cacao Liqueur, Cream* 27
- Mulled Wine  
*Ayrburn Pinot Noir, Brandy, Citrus & Spices,  
Dash of Ayrburn's House-made 'Jaffa' liqueur* 18
- Boozy Hot Chocolate  
*Creamy Hot Chocolate Spiked with Frangelico Hazelnut Liqueur  
and Topped with Whipped Cream and a Marshmallow* 18

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**WINTON**