

SNACKS

- Hand Craft Bread, Olive Oil, Whipped Butter	15
- Citrus Marinated Olives	14
- Market Oysters, Natural with Mignonette or Tempura with Ponzu Mayo	41/82
- Chicken Liver Parfait, Brioche, Apple & Saffron Chutney, Crispy Chicken Skin, Vincotto Dressing	26
- Prawn Toast, Tamarillo Chutney, Lime Coriander & Spring Onion Salsa	26

STARTERS

- King Fish Crudo, Pink Grapefruit, Sorrel, Fermented Chilli, Vanilla Pickled Cucumber, Sesame Seeds & Mandarin Dressing	32
- Fritto Misto, Squid, Prawns, Baby Octopus, Market Fish, Wasabi Miso Mayo, Kale, Sesame Seeds	28
- Grilled Octopus, Purple Potato, Nduja Crumbs, Compressed Apple, Salsa Gremolata	34
- Roasted Beetroot Salad, Carrots, Kale, Dates, Ricotta Salata, Candied Walnuts, Pomegranate	26

STONE BAKED PIZZA

- Criollo Bianca - Fiordilatte Mozzarella, Zamora Criollo Sausage, Potato & Taleggio	34
- Parma Ham & Rocket - Tomato Salsa, Fiordilatte Mozzarella, Pickled Cipollini, Grana Padano	38
- Ortolana - Fiordilatte Mozzarella, Cavolo Nero, Creamy Pumpkin, Blue Cheese, Fried Sage	34
- Margherita - Tomato Fondue, Fiordilatte Mozzarella, Basil, Lemon Herbs Oil	32

MAINS

- Pork Schnitzel, Celeriac Remoulade, Crispy Capers, Tomatillo Salsa Verde, Grana Padano	46
- Saffron Risotto, Chestnuts, Hazelnuts, Taleggio Fondue	38
- Maltagliati Pasta, Red Pesto, Preserved Lemon, Olive & Caper Powder, Basil, Stracciatella	38
ADD Grilled Prawns	19
- Cheeseburger, Smoked BBQ Sauce, Onion Jam, Crispy Bacon, Pickled Courgette, Fries	36
- Lamb Cutlets, Truffle Potato Pave, Pistachio Labneh, Confit Garlic, Lamb Jus	66
- Market Fish, Celeriac Puree, Golden Raisins, Ajo Blanco, Ricotta Gnudi, Brown Butter	49
- Coffee Rubbed Seared Venison, Sweet Kumara Puree, Black Pudding, Crispy Buckwheat, Dried Fruit, Ayrburn Pinot Jus	52
- Roasted Cauliflower, Sunflower Seed Tahini, Caramelised Yoghurt, Sumac, Pomegranate, Rocket	35
- Whole Grilled Flat Fish, Brown Butter, Caper & Lemon, Croutons	56

R.M MEAT SELECTION - INCLUDES ONE SAUCE OR BUTTER

- 1.2kg Roasted Lumina Lamb Shoulder, Herb & Olive Crust, Mint Sauce	Sharing 120
- 500g Rib Eye on the Bone	86
- 200g Savannah Eye Fillet	52
- 300g Black Angus Sirloin	52
- 350g Dry Aged Scotch	76
- 300g Lake Ohau Wagyu Rump	50

SAUCES & CONDIMENTS

- Ayrburn Pinot Jus / Peppercorn Sauce / Café De Paris Butter / Bearnaise / Salsa Verde / Garlic Herb Butter	Additional 6
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SIDES

- Roasted Butternut, Spiced & Smoked Nuts & Seeds, Maple Syrup & Sherry Vinegar Dressing	17
- Oven-Baked Brussels Sprouts, Dry Fruit Jam, Toasted Pinenuts, Crispy Pancetta	17
- Chargrilled Broccolini, Preserved Lemon, Toasted Almonds	17
- Twice Cooked Potatoes, Confit Garlic, Cayenne, Thyme	16
- Fries, Truffle Aioli	15
- Local Mix Leaves Salads, Pickled Shallots, French Dressing	15

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

A 15% Surcharge Applies on NZ Public Holidays

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STARTERS

- Roasted Duck Tortellini, Butternut & Miso Puree, Nashi Pear, Crispy Skin, Duck Jus, Parmesan	32
- King Fish Crudo, Pink Grapefruit, Sorrel, Fermented Chilli Vanilla Pickled Cucumber, Sesame Seeds & Mandarin Dressing	32
- Fritto Misto, Squid, Prawns, Baby Octopus, Market Fish, Wasabi Miso Mayo, Kale, Sesame Seeds	28
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- Whole Grilled Flat Fish, Brown Butter, Caper & Lemon, Croutons	56
- Glory Bay Salmon, Jerusalem Artichoke & Chorizo, Mussels, Clams, Ginger & Lemongrass Broth	48

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THE WOOLSHED

DESSERTS

- Warm Dark Chocolate Bouchon, Pistachio Ice Cream,
Rhubarb Compote, Nasturtium Anglaise 21
- Bourbon & Butterscotch Tart, Mixed Nuts, Crème Fraiche
& Vanilla Ice Cream 21
- Woolshed Tiramisu, Callebaut Cocoa Powder 21
- Lemongrass Crème Brûlée, Olive Oil Cake, Black Olive &
Cherry Paste, Campari Sorbet 21
- Woolshed Affogato 14
*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, Lavosh
*Choose one, two, or three cheeses: 18/28/36
Vintage Waikato, Tasman Blue, Brie de Moutere*

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WINTON

THE WOOLSHED

SWEET & FORTIFIED

75ML/375ML

- 2022 Ayrburn 'Late Harvest' Riesling,
North Otago, NZL 23/100
- NV Warre's Otima 10yr Tawny,
Oporto, PRT 31/-
- NV Campbells 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 puree,
Dark Cacao Liqueur, Cream* 27
- Mulled Wine
*Ayrburn Pinot Noir, Brandy, Citrus & Spices, topped with a
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