

LUNCH

THE WOOLSHED

SNACKS

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

STARTERS

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

STONE BAKED PIZZA

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

MAINS

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

R.M MEAT SELECTION - INCLUDES ONE SAUCE OR BUTTER

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

SAUCES & CONDIMENTS

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

SIDES

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

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

A 15% Surcharge Applies on NZ Public Holidays

WINTON

SNACKS

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

STARTERS

- Roasted Duck Tortellini, Butternut & Miso Puree, Nashi Pear, Crispy Skin, Duck Jus, Parmesan
- King Fish Crudo, Pink Grapefruit, Sorrel, Fermented Chilli Vanilla Pickled Cucumber, Sesame Seeds & Mandarin Dressing
- Fritto Misto, Squid, Prawns, Baby Octopus, Market Fish, Wasabi Miso Mayo, Basil, Lemon
- Grilled Octopus, Purple Potato, Ndjua Crumbs, Compressed Apple, Salsa Gremolata
- Farro, Winter Leaves, Persimmon, Pickled Dates, Pecorino, Toasted Hazelnut, Pomegranate Dressing

MAINS

- Pork Schnitzel, Celeriac Remoulade, Crispy Capers, Tomatillo Salsa Verde, Grana Padano
- Carnaroli Risotto, Saffron, Chestnuts, Hazelnuts, Taleggio Fondue
- Glory Bay Salmon, Jerusalem Artichoke Fricassee, Smoked Mussel, Confit Fennel, Prawn Bisque
- Cheeseburger, Smoked BBQ Sauce, Onion Jam, Crispy Bacon, Pickled Courgette, Shoestring Fries
- Free Range Poussin, Harissa, Pistachio Labneh, Charred Baby Leeks, Freekeh
- Market Fish, Celeriac Puree, Golden Raisins, Ajo Blanco, Ricotta Gnudi, Brown Butter
- Coffee Rubbed Seared Venison, Sweet Kumara Puree, Black Pudding Crumbs, Crispy Buckwheat, Dried Fruit, Ayrburn Pinot Noir Jus
- Roasted Cauliflower, Sunflower Seeds Tahini, Caramelised Yoghurt, Sumac, Pomegranate, Rocket
- Whole Grilled Flat Fish, Brown Butter, Capers & Lemon, Herb Salad, Croutons

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- 350g Royalburn Farm Lamb Cutlets
- 500g Rib Eye on the Bone
- 200g Savannah Eye Fillet
- 300g Black Angus Sirloin
- 350g Dry Aged Scotch
- 300g Lake Oahu Wagyu Rump

SAUCES & CONDIMENTS

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- Salsa Verde / Garlic Herb Butter

SIDES

- Roasted Butternut, Spiced & Smoked Nuts & Seeds, Maple Syrup & Sherry Vinegar Dressing
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- Chargrilled Broccolini, Preserved Lemon, Toasted Almonds
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"Welcome to Ayrburn, where design and people are at the heart of everything we do. Attention has been given to every detail, big and small, to bring people together for an all in, good time. Ayrburn is part of Winton, a proud New Zealand company known for its best by design philosophy to create vibrant neighbourhoods where people thrive. It's no wonder William Paterson chose this spot for his woolshed. Views of the mountains and right beside a picturesque stream. It's those same attributes that make it the perfect spot to make a day, evening and night of it."

Chris Meehan

WINTON