

LUNCH

THE WOOLSHED

SNACKS

-	Hand Crafted Breads, Local Olive Oil, Smoked Butter	12
-	Citrus Marinated Olives	14
-	Market Oysters, Mignonette Sauce, House Made Hot Sauce 1/2 Dozen / Dozen	36/72
-	Chicken Liver Parfait, Toasted Brioche, Pickled Cherries, Crispy Chicken Skin	22
-	Prawn Toast, Spicy Relish, Coriander, Lemon mayo	22

STARTERS

-	Southland Venison Tataki, Ponzu, Nashi Pear, Spring Onion, Togarashi, Coriander	28
-	Spiced Crispy Squid, Harissa Mayo, Curry Leaves	24
-	Grilled Octopus, Black Garlic Emulsion, Chilli Sesame Dressing, Compressed Green Apple	26
-	Lightly cured King Salmon, Spiced Crème Fraiche, Shaved Baby Fennel, Apple, Dill Oil	24
-	Local Beetroot, Watermelon, Torched Buffalo Feta with Quinoa & Mint	24
-	ADD Grilled Prawns	19

STONE BAKED PIZZA

-	Confit Tomato, Fior di Latte Mozzarella, Basil	24
-	Pizza Bianca, Harissa Chicken, Mozzarella, Charred Corn, Stracciatella, Kalamata Olives, Oregano	32
-	Prosciutto, Mozzarella, Grana Padano Parmesan, Rocket, Cherry Tomatoes, Olive Oil	34

MAINS

-	Pork Schnitzel, Fennel & Apple Slaw, Caper Sauce	44
-	'Remarkable Mushrooms' Risotto, Shaved Pecorino, Garden Herbs, Truffle Ricotta	37
-	Royalburn Lamb Cutlet, Eggplant, Cumin, Yoghurt, Chimichurri	52
-	Spaghetti Alle Vongole, cloudy Bay Clams, Nduja & Herb Crumb	38
-	Woolshed Cheeseburger, Bacon, Dill Pickles, Fries	34
-	Free-Range Half Chicken, Harissa, Peppers, Lemon, Coriander	44
-	Market Fish, Carrot and Cardamon Purée, Crab Croquette, Ginger	48

R.M SPECIALTY MEATS SELECTION - INCLUDES ONE SAUCE OR BUTTER

-	1.2 kg Slow Roasted Lumina Lamb Shoulder, Mint Sauce - Sharing for 2	98
-	800g Lake Ohau Wagyu T-Bone (MBS 4-6) - Sharing for 4-6	186
-	200g Lake Ohau Wagyu Flank (MBS 4-6)	41
-	500g Savannah Ribeye on The Bone	72
-	200g Savannah Eye Fillet	49
-	300g Southland Black Angus Sirloin	47

SAUCES & BUTTERS

additional 5

-	Bearnaise / Café de Paris Butter / Ayrburn Pinot Jus / Garlic & Herb Butter
-	/ Peppercorn Sauce / Salsa Verde

SIDES

-	Twice Roasted Potatoes, Confit Garlic	13
-	Shoestring Fries, Truffle Aioli	13
-	Coriander Roasted Carrot, Caramelised Yoghurt, Walnut & Carrot Top Chimichurri	14
-	Chargrilled Broccolini, Preserved Lemon, Toasted Almonds	14
-	Local Leaf Salad, Soft Herbs, Shallots	14
-	Heirloom Tomato, Pulled Burrata, Olives, Basil	16

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-	Royalburn Lamb Cutlet, Eggplant, Cumin, Yoghurt, Chimichurri	52
-	Glory Bay Salmon, Cauliflower Skordalia, Pea Velouté, Salmon Roe	38
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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