



“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. The Manure Room is where I intend to share a laugh with friends over a bottle of Ayrburn wine. I invite you to do the same.”

Chris Meehan

Welcome to Ayrburn Winery, Central Otago.

Ayrburn produces wines that reflect the quality, depth and history of Ayrburn Farm's agricultural past and celebrates the stories and special sites of the Central Otago winegrowing region today.

The team at Ayrburn have worked with winemaker Jody Pagey and Master of Wine Sophie Parker-Thomson to craft an exciting collection of wines that represent and complement a revitalised Ayrburn.

From the beginning, Ayrburn has been a destination rich with success, character, and charm, celebrating local produce and enterprise. It was only natural for Ayrburn to extend its purview to fine wine production to complement its world-class hospitality precinct on the historic Ayrburn Farm.

We craft a high-quality range of wines that amplify the experience of Ayrburn for our visitors, our wines are made for magic moments and celebrations, and to share with great food, family, and friends.

MULLED WINE – <i>A house specialty made with Ayrburn Pinot Noir, Brandy, Citrus & Spices, topped with a dash of Ayrburn’s house-made ‘jaffa’ liqueur.</i>	18
WINE FLIGHTS – <i>Flights of 4 wines served at the same time to enjoy at your own pace.</i>	
Aromatic Lift <i>Méthode Traditionelle NV, Dry Riesling 2022, Pinot Gris 2022, Bessie’s Blanc de Noir 2023</i>	25
Local Attraction <i>Chardonnay 2023, Rosé 2022, Bonnet Rouge 2023, Ayrburn Pinot Noir 2022</i>	25
Pinot Perfection <i>Ayrburn Whimsy 2022, Ayrburn Pinot Noir 2018, Ayrburn Pinot Noir 2022, Ten Acre 2022</i>	25
‘TRUST THE CHEF’ – 6 Plates, Minimum 2 pax	80pp
2 FLIGHTS & 2 PLATES DEAL <i>(Choose any two flights and any two plates from the list below).</i>	80
Hand Crafted Bread, Extra Virgin Olive Oil, Seasonal Dip	
Citrus & Garlic Marinated Olives	
Roasted Pumpkin, Nut & Seed Crust, Whipped Tofu & Miso, Sundried Tomato Chimichurri	
Market Fish Ceviche, Crispy Buckwheat, Pink Grapefruit & Vanilla Salsa	
Caramelised Cauliflower Croquetas, Black Garlic Mayo, Parmesan	
Lamb & Pork Meatballs, Shaved Grana Padano	
Beef Carpaccio, Anchovy Mayo, Baby Capers, Parmesan	
Cured Big Glory Bay Salmon, Dill Crème Fraîche, Capers, Red Onion, Lavosh	
Crispy Chicken, Spicy Olive Gribiche, Pickles	
Brioche Toastie, Mortadella, Gruyère, Truffle Mustard Aioli	
Artichoke Bruschetta, Romesco, Pickled Courgette	
Crispy Fries	
Simple Green Salad, Shallots	
THE FULL FOOD MENU IS LOCATED ON THE LAST PAGE.	

WINES BY THE GLASS, CARAFE & BOTTLE

AYRBURN SPARKLING

125ml/750ml Bottle

NV	Méthode Traditionelle, Hawke's Bay, NZL Fresh, stone fruits, brioche, delicious	18/95
NV	Méthode Heritage, Hawke's Bay, NZL Rich, complexed, apples, walnut	25/140

AYRBURN WHITE WINE

150ml Glass/450ml Carafe/750ml Bottle

2022	Sauvignon Blanc	Dillon's Point, Marlborough, NZL Currant, capsicum, saline, silk	16/45/70
2022	Pinot Gris	Gibbston, Central Otago, NZL Refreshing, pear, pie crust, gingernut	17/51/77
2022	Riesling Dry	Bannockburn, Central Otago, NZL Quenching yuzu, mandarin, mineral	18/54/77
2023	Chardonnay	Gibbston, Central Otago, NZL Ripe, full bodied, apple, stone fruit, hazelnut	22/69/110
2022	Riesling Late Harvest	Waitaki, North Otago, NZL 375ML Luscious, exotic, sticky, stone fruit	23/-/100

AYRBURN ROSÉ

150ml Glass/450ml Carafe/750ml Bottle

2022	Pinot Noir Rosé	Gibbston Central Otago, NZL Fresh, ripe, strawberries, cream	18/54/85
2023	Pinot Noir Rosé	Bessie's 'Blanc de Noir' Central Otago, NZL Juicy, refreshing, peach, citrus, dry	23/69/115

AYRBURN RED WINE			150ml Glass/450ml Carafe/750ml Bottle
2023	Pinot Noir 'Nouveau'	'Bonnet Rouge' Central Otago, NZL Unoaked, Aromatic, crunchy, raspberry, served chilled.	17/51/82
2019	Pinot Noir	'Whimsy', Central Otago, NZL Elegant doris plum, cherries, Christmas cake	18/48/77
2022	Pinot Noir	'Whimsy', Central Otago, NZL Smooth, juicy fresh cherry, silky	18/48/77
2022	Pinot Noir	Central Otago, NZL Vibrant, aromatic, spiced, berry compote	22/63/100
2018	Pinot Noir	Queensbury, Central Otago, NZL Savoury, earth, broody, mushroom	24/72/110
2022	Pinot Noir	'Ten Acre' Gibbston, Central Otago, NZL Refined, layered, black plum, cacao	29/87/140
2022	Pinot Noir	'Napoleon' Bannockburn, Central Otago, NZL Intense, compelling, violets, cherries	39/147/190
2022	Pinot Noir Magnum 1.5L	'Napoleon' Bannockburn, Central Otago, NZL Intense, compelling, violets, cherries	440

CHAMPAGNE & PROSECCO		125ml Glass/750ml Bottle
NV	Col de'Salici, Prosecco DOCG, ITA Floral, ripe, juicy, apricot	19/110
NV	Laurent Perrier, La Cuvée, Champagne, FRA Citrus, zesty, blossom, brioche	32/185
NV	Jaquesson, Cuvée #745, Champagne, FRA Pistachio, grapefruit, lacey, bright	245
NV	Bollinger, Special Cuvée, Champagne, FRA Zingy, pears, allspice, nut	255
2014	Aubry, Blanc de Blanc Sable, Champagne, FRA Crisp, fine, lychee, lemon	275
NV	Laurent Perrier, La Cuvée, Champagne, FRA 1.5L Citrus, zesty, blossom, brioche	325
NV	Laurent Perrier, Cuvée Rosé Tours sur Marne, Champagne, FRA Wild cherry, strawberry, crisp, fresh	335
2017	Agrapart, Mineral Extra Brut Grand Cru, Champagne, FRA Masterful, salty, almond, dazzle	555
NV	Laurent Perrier, Grand Siecle No.24 Tours sur Marne, FRA Gunpowder toast, honey, lemon, lillies, meringue	695
2013	Pol Roger, Cuvée Winston Churchill, Champagne, FRA Golden, ripe, rich, apple	795

WHITE WINE			150ml Glass/450ml Carafe/750ml Bottle
2021	Godello	Bodega Godelia, Bierzo, ESP Fresh, elegant, peach, fennel	20/54/86
2020	Pinot Blanc	Gustav Lorentz, Reserve, Alsace, FRA Ripe, Stone fruit, blossom, opulent	20/57/92
2021	Arneis	Cordero di Montezemolo, Piedmonte, ITA Mineral, cleansing, apple, chamomile	23/69/115
2021	Chardonnay	Capel Vale, Margaret River, AUS Supple, apricot pit, honeysuckle, cream	22/66/110
2020	Arinto	Azore Wine Company des Acores 'Indigenas' Azores, PRT Zesty, citrus, mineral, beeswax	160
2018	Albariño	Zarate 'Tras da Vigna' Rias Baix, ESP Granite minerality, coastal citrus, lengthy, intense	155
2020	Riesling	Dr Loosen 'Kinheimer Rosenberg GG Dry' Mosel, GER Slate, intense, crispy, distinguished	175
2015	Gruner Veltliner	Leo Alzinger, Loibenberg Smaragd Wachau, AUT Sleek, mineral, peppered apricot, apple, nutmeg	195
2021	Chardonnay	Patrick Puize 'Terroir de Chablis' Chablis, FRA Bright, linear, laser green apple, clementine	195
2022	Chardonnay	Tolpuddle Tasmania, AUS White floral, yellow grapefruit, lemon barley	270
ROSÉ			150ml Glass/450ml Carafe/750ml Bottle
2022	Rosé	AIX, Provence, FRA Classic, grapefruit, oranges, Mediterranean herbs	110
'NATURAL' WINE			
2020	Melon de Bourgogne	Ragotiere, Petite Etoile, Muscadet, FRA Sea spray, lime, fallen apples	85
2021	Amber blend	Unico Zenico 'Esoterico' Adelaide, AUS Textured, eccentric, North African spices	85
2021	Chenin Blanc	Testalonga 'Stay brave' Swartland, ZAF Ginger, citrus, florals, peach	22/66/110

RED WINE		150ml Glass/450ml Carafe/750ml Bottle	
2020	Cabernet Merlot	Sangiovese, Argiano 'Non Confunditur' Tuscany, ITA Fragrant, structured, dark cherry, earthy	22/57/92
2021	Shiraz	Two Hands 'Gnarly dudes' Barossa, AUS Dark fruit, cassis, plum, menthol	25/65/110
2021	Gamay Noir	Jean-Paul Thevenet Regnie En voiture Simone Beaujolais, FRA Floral, potting soil, currants, granite	29/87/145
2019	Barbera D'Alba DOC	Codero di Montezemolo, Piemonte, ITA Ruby red, plum, cherry, mineral	29/87/145
2020	Shiraz	Spinifex 'Bete Noir', Barossa, AUS Dark, perfumed, confit cherry, spiced currant	28/78/129
2021	Cabernet Sauvignon	Capel Vale, Western Australia, AUS Fresh, structured, cassis, tobacco	125
2020	Sangiovese	Isole e Olena, Chianti Classico, Tuscany, ITA Perfumed, rose, sour cherry, vivid and balanced	155
2018	Cinsault/ Grenache/ Cabernet	Chateau Musar, Hochar Père et Fils Red, Bekaa Valley, LEB Iconic, ripe, exotic, layered	165
2010	Tempranillo	Lopez de Heredia, Viña Bosconia, Tinto Reserva, Rioja, ESP Legendary, tobacco, bramble, leather	180
2019	Nebbiolo	Vietti, Barolo Castiglione DOCG, Piemonte, ITA Seductive, tar roses, sour cherry, alpine herb	275
2018	Shiraz	Penfolds 'St Henri' South Australia AUS Black olive, fig, rhubarb, fig	345
2005	Cabernet Sauvignon/ Merlot	Chateau Lascombes, 2nd Growth Margaux, Bordeaux, FRA Power, elegance, complexity, liquorice, espresso, currants	595

SWEET & FORTIFIED WINE

75ml Glass/375ml Bottle

2022	Ayrburn, Late Harvest Riesling, Central Otago, NZ	23/100
2016	Oremus Tokaji Aszu 3 Puttonyos, Tokaji, HUN	-/225
2009	Chateau Doisy Daenes, Barsac, 2eme Cru, Sauternes, FRA	-/250
NV	Campbells, Muscat, Rutherglen, AUS	22/110
NV	Warre's, Optima, 10yr Tawny, Oporto, PRT 500ml	31/165
NV	Lustau, Manzanilla, Sherry Jerez, ESP	20/105
NV	Gonzales Byass, Del Duque, Amontillado VORS, Jerez, ESP	-/185
NV	Barbieto, 10yr Verdelho Reserve Velha, Madeira, PRT 750ml	-/280
NV	Pallini Limoncello, Amalfi, ITA	20/-

COCKTAILS

Bird of Paradise	26
Passionfruit Liqueur, Vanilla Vodka, Lime Juice, Passionfruit, Ayrburn Sparkling Wine on side	
Bloody Mary	23
Cucumber Vodka, Tomato, Lemon, Secret Sauce, Kaitaia Fire, Horseradish, Manzanilla Sherry	
The Dirty Sunflower Martini	26
Sunflower Washed Dry Gin, Dry Vermouth, Sicilian Brine, Olive	
Clover Club	28
Dry Gin, Cocchi Rosa, Raspberry & Rosé Syrup, Lemon Juice, Egg Whites	
Chocolate & Cherry Negroni	27
Dry Gin, Campari, Rosso Vermouth, Cacao Infused Cherry Liqueur	
Walnut AF	29
Walnut Infused Bourbon, Maple Muscat, Walnut & Orange Bitters	
Blood & Barley	28
Monkey Shoulder Scotch, Toasted Vanilla, Lemon, Vanilla Sugar, Orange Bitters, Pinot Noir	
Change Of Pace	28
Pierre Ferrand Dry Curacao, Pedro Ximénez, Cacao Liqueur, Choc Orange Custard, Sea Salt	

NON-ALCOHOLIC COCKTAILS

Lychee Lemonade	Lychees Purée, Fresh Lemon Juice, Lemonade	16
Bloody Refreshing	Blood Orange Tea, Blood Orange, Ginger, Lemon, Honey	16

HOUSE SPIRITS *(served with any premium mixer.)*

Finlandia vodka, FIN		16
Rifters gin, NZL		16
Arette tequila blanco, MEX		16
El Dorado 3yr light rum, GUY		16
Makers Mark bourbon whiskey, USA		16
Monkey Shoulder blended malt whiskey, SCO		16
Chatelle Napoleon VSOP brandy, FRA		16

PREMIUM NZ MIXERS

East Imperial Tonic	150ml	7
East Imperial Royal Botanic Tonic	150ml	7
East Imperial Lite Tonic	150ml	7
East Imperial Mombasa Ginger Beer	150ml	7
East Imperial Grapefruit Soda	150ml	7

MINERAL WATER

Oravida Sparkling	800ml	16
Oravida Still	800ml	16

SODAS

Coca-Cola	330ml	8
Coca-Cola Zero	330ml	8
Sprite	330ml	8
L&P	330ml	8

BEER AND CIDER

Peroni Lager ITA 5%	460ml	16
Canyon 'The Front' Pilsner NZL 5%	460ml	15
Canyon 'Tussock Basher' Mid Strength Pale Ale NZL 2.5%	460ml	15
Altitude 'Sled Dog' Session Hazy IPA NZL 4.5%	460ml	15
Glenorchy Mountain Ale NZPA NZL 5.2%	460ml	15
Speights Gold Medal NZL	745ml bottle	18
Speight Summit Ultra NZL	330ml bottle	14
Asahi Lager JAP	330ml bottle	14
Corona MEX	355ml bottle	14
Modelo Especial MEX	355ml bottle	16
Somersby Cider DEN	330ml bottle	12
Peroni 0% ITA	375ml bottle	12

All beverages are subject to availability.

Public Holiday and Special Event or Weekend Surcharge may apply.

PLATES

Hand Crafted Bread, Extra Virgin Olive Oil, Seasonal Dip	16
Citrus & Garlic Marinated Olives	16
Market Oysters, Natural with Mignonette or Tempura with Miso & Wasabi Mayo	Poa
Roasted Pumpkin, Nut & Seed Crust, Whipped Tofu & Miso, Sundried Tomato Chimichurri	22
Market Fish Ceviche, Crispy Buckwheat, Pink Grapefruit & Vanilla Salsa	26
Caramelised Cauliflower Croquetas, Black Garlic Mayo, Parmesan	22
Lamb & Pork Meatballs, Shaved Grana Padano	25
Beef Carpaccio, Anchovy Mayo, Baby Capers, Parmesan	26
Cured Big Glory Bay Salmon, Dill Crème Fraîche, Capers, Red Onion, Lavosh	26
Crispy Chicken, Spicy Olive Gribiche, Pickles	26
Wagyu Beef Skew, Crying Tiger Sauce	28
Brioche Toastie, Mortadella, Gruyère, Truffle Mustard Aioli	24
Artichoke Bruschetta, Romesco, Pickled Courgette	24
Grilled Whole Tiger Prawns, Garlic Butter, Nduja Herb Crumb 4pc	36
Venetian Duck Ragù w Pappardelle	34
Remarkable Mushrooms, Creamed Spinach, Thyme, Manchego	29
Lamb Schnitzel, Spicy Hummus, Gremolata	36
Smoked Venison Short Ribs, Celeriac Remoulade, Mustard Dressing	36
Minute Steak - 150g Savannah Scotch, Fries, Peppercorn Sauce	36
Manure Room Tasting Plate - A Selection of Cured Meats, Cheese & Condiments	68
Crispy Fries	14
Simple Green Salad, Shallots	12

SOMETHING SWEET

Daily Special - Please speak to our waitstaff.

Public Holiday and Special Event or Weekend Surcharge may apply.

