

## LUNCH

# THE WOOLSHED

### SNACKS

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

### STARTERS

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

### STONE BAKED PIZZA

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

### MAINS

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

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

- 1.2 kg Slow Roasted Lumina Lamb Shoulder with Herb & Olive Crust, Mint Sauce - Sharing for 2
- 800g Lake Ohau Wagyu T-Bone (MBS 4-6) - Sharing for 4-6
- 200g Lake Ohau Wagyu Flank (MBS 4-6)
- 500g Savannah Ribeye on The Bone
- 200g Savannah Eye Fillet
- 300g Southland Black Angus Sirloin

### SAUCES & BUTTERS

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

### SIDES

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

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

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- Lightly Cured King Salmon, Spiced Crème Fraiche, Shaved Baby Fennel, Apple, Dill Oil
- Local Beetroot, Watermelon, Buffalo Feta with Quinoa & Mint
- ADD Grilled Prawns

**MAINS**

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- 'Remarkable Mushrooms' Risotto, Shaved Pecorino, Garden Herbs, Truffle Ricotta
- Royalburn Lamb Cutlet, Eggplant, Cumin, Yoghurt, Chimichurri
- Glory Bay Salmon, Cauliflower Skordalia, Pea Velouté, Salmon Roe
- Woolshed Cheeseburger, Bacon, Dill Pickles, Smokey Tomato Relish, Shoestring Fries
- Free-Range Half Chicken, Harissa, Peppers, Lemon, Coriander
- Market Fish, Carrot and Cardamon Puree, Crab Croquette, Ginger

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additional

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- Shoestring Fries, Truffle Aioli
- Coriander Roasted Carrot, Caramelised Yoghurt, Toasted Walnut, Chimichurri
- 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*