

TO SHARE

EMPEROR PLATTER

82

Whitestone brie, Whitestone blue and Gibbston Valley New Balfour cheeses, locally cured prosciutto, salami and chorizo with mixed olives, cornichons, chutney, locally pickled cherries, Ollie's olive oil, dried fruit, sourdough, lavosh & crackers

BASE PLATTER

50

Whitestone brie and Gibbston Valley New Balfour cheese, locally cured prosciutto and salami with mixed olives, cornichons, chutney, sourdough, lavosh & crackers

GOATS CHEESE & HONEY

27

Log of goat's cheese rolled in local walnuts, drizzled with Central Otago thyme honey, served with crackers

BAKED CAMEMBERT

25

Baked camembert, topped with Central Otago walnuts & dried apricot, served with toasted sourdough add prosciutto +\$6

PATÉ & PICKLES

23

Mushroom & truffle paté served with pinot noir syrup, cornichons and toasted sourdough

LIGHT BITES

MIXED OLIVES

10

EDAMAME

9

Japanese soy beans with smoked stoaker salt

DEER STICKS

15

Wild Fiordland venison deer sticks

SOUROUGH, OLIVE OIL & DUKKAH

15

Ollie's olive oil with balsamic glaze, Central Nuts dukkah, & warmed sourdough

SWEETS

BROWNIE & BERRIES

14

Dark chocolate brownie with wildberry sauce, served with a scoop of vanilla ice-cream

KIDS

KIDS PLATE

10

Salami, cheese, crackers, raisins, chocolate fish

TOASTIE

11

Salami, cheese & chutney with toasted ciabatta

CORNETTO / ICEBLOCK

3