# Food Menu





## To Share

### **Small cheese platter**

Three locally sourced cheeses from Barrys Bay Handcrafted Cheese, served with chutneys, olives and crackers.\* Curated to pair perfectly with Waitiri Creek wines.

#### Large cheese platter

Five locally sourced cheeses from Barrys Bay Handcrafted Cheese, served with chutneys, olives and crackers.\* Curated to pair perfectly with Waitiri Creek wines.

#### \$32 Add on salami selection

\$45

\$5

**Venison salami -** Locally crafted, rich and savoury; or **Fennel salami -** Aromatic, delicately spiced with fennel

\*Gluten free crackers available

# Light Meals

#### **Gourmet Pies**

Handcrafted by local pie merchants Sanga's in Cromwell, Central Otago. A Kiwi favourite.

#### **Holey Smoke gourmet pie**

Packed with chunky steak, finished with smoked cheesy goodness. Served with sauce.

#### Hey Dahl gourmet pie

Hearty dahl lentil curry, perfect for vege lovers. Served with sauce.

#### **Cluckenberry gourmet pie**

Chicken, cream cheese & cranberries with a handful of thyme. Served with sauce.

### Smashburger gourmet pie

Looks like a pie, tastes like a burger! Served with sauce.

#### Add seasonal salad garnish

#### **Fresh Toasties**

Made with high quality gouda cheese and locally made Italian sourdough bread.

#### \$16 Cheese toastie

\$12

A simple classic, savoury and gooey, served with sweet chilli sauce.

#### \$14 Ham & cheese toastie

\$14

A crowd favourite combination of savoury ham and gooey cheese, served with sweet chilli sauce.

#### \$14 Pastrami & cheese toastie

\$16

A twist on the Ham and Cheese, with tasty pastrami. Served with sweet chilli sauce.

#### \$14 Chef's special

\$4

\$3

\$16

Ham, cheese, red onion and cajun spices. Served with sweet chilli sauce.

# Something Sweet

#### **Chocolate brownie**

A rich and decadent home made chocolate brownie that pairs perfectly with Waitiri Creek's range of Pinot Noirs.

#### Add vanilla ice cream

## Sides

#### \$8 Olives \$6

Greek olives marinaded in olive oil & thyme.

#### Pickles \$6

House-made pickle mix.

### Seasonal salad \$10

Chef's selection of fresh seasonal greens and ingredients with a light dressing