GRAZING MENU

GRAZING PLATTER	\$62
Local cheese, salami, prosciutto, cold smoked salmon, olives, local chutneys, nuts, crostini and lavosh crackers	
TERIYAKI TOFU	\$28
Glazed chickpea tofu with with pickled red-onion & toasted sesame (vegan)	
Pairs perfectly with Nanny Goat Vineyard Pinot Noir	
SMOKED SALMON	\$32
Aoraki smoked king salmon, warm ciabatta and lemon zest cream cheese	
Pairs perfectly with Nanny Goat Vineyard Pinot Gris	
OLIVES	\$12
Sicilian green olives served with warmed bread	
BAKED BRIE	\$24
Baked brie, local honey, thyme, apricots and warm ciabatta	

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