

# CELLAR DOOR MENU

## GRAZING PLATTER

\$47

Local cheese, salami, prosciutto, cold smoked salmon, olives,  
local chutneys, nuts, dried crostini and lavosh crackers

## LOCAL CHEESE PLATTER

\$35

Local cheese, chutneys, nuts, dried and fresh fruit, crostini,  
lavosh crackers

## TOMATO, BASIL & BOCCONCINI SALAD\*

\$21

Fresh tomato, basil, bocconcini with red onion & balsamic glaze

*\*Vegan option available (please enquire)*

## OLIVES

\$12

Citrus marinated olives served with warmed bread

## CHEESE TOASTIE

\$11

Cheese toasted sandwich, fresh fruit, cured meats (*ideal for kids!*)



# WINE LIST

Cellar Door tastings from \$12 per person -5 wines-

*Tasting fee removed on take away bottle purchases*

WINE	GLASS	BOTTLE (IN-HOUSE)	BOTTLE (T/A)
Crossbreed 2019 (Orange Wine) <i>Gewürztraminer, Pinot Gris, Chardonnay</i>	\$12	\$36	\$36
Rosé 2019	\$10	\$30	\$24
Chardonnay 2019	\$12	\$36	\$36
Queensberry Chardonnay 2020	\$15	\$57	\$57
Sauvignon Blanc Fumé 2020	\$10	\$30	\$30
Pinot Gris 2019	\$10	\$30	\$24
Riesling 2019	\$10	\$30	\$24
Dry Riesling 2019	\$10	\$30	\$24
Pinot Noir 2020	\$14	\$40	\$40
Queensberry Pinot Noir 2020	\$15	\$57	\$57
Super Nanny Pinot Noir 2019	\$16	\$65	\$65
Super Nanny Pinot Noir Magnum 2016			\$150
Basket-Case 2018 <i>Limited to one bottle per person</i>			\$85

BEER		NON-ALCOHOLIC	
B.effect Hazy IPA 330ml	\$9	Benjer Juices	\$5
B.effect Pale Ale 330ml	\$9	<i>Apple, Apple &amp; Raspberry, Orange</i>	
		Antipodes Sparkling Water	\$5
		Coffee/Tea	\$5

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