

# GRAZING MENU

## CHARCUTERIE SELECTION \$42

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Cured meats, served with local mustard and rye bread

*Pairs perfectly with Super Nanny Pinot Noir*

## GRAZING PLATTER \$62

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

## SMOKED SALMON \$32

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Aoraki smoked king salmon, warm ciabatta, roasted capers, and lemon zest cream cheese

*Pairs perfectly with Nanny Goat Vineyard Pinot Gris*

## OLIVES \$12

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Citrus marinated olives served with warmed bread

## BAKED BRIE \$24

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Baked brie, local honey, thyme, apricots and warm ciabatta

## JOIN THE HERD

Subscribe to our newsletter for discounts & exclusive offers

*nannygoatvineyard.co.nz*

# WINE LIST

WINE	G	B
Riesling 2019	\$13	\$35
Pinot Gris 2022	\$13	\$35
Sauvignon Blanc Fumé 2022	\$13	\$35
Cross Breed 2023 (Orange Wine)	\$15	\$42
Chardonnay 2023	\$15	\$42
Queensberry Chardonnay 2022	\$16	\$69
Queensberry Chardonnay Magnum 2020		\$140
Rosé 2022	\$15	\$42
Pinot Noir 2022	\$15	\$42
Queensberry Pinot Noir 2022	\$16	\$69
Queensberry Pinot Noir Magnum 2020		\$140
Super Nanny Pinot Noir 2021	\$18	\$85
Super Nanny Pinot Noir Magnum 2020 <i>(Sold out)</i>		\$180
Basket-Case Pinot Noir 2022 <i>Limited to one bottle per person</i>		\$130

Cellar Door tastings from \$15 per person -5 wines-  
*Tasting fee removed on take away bottle purchases*

# BEVERAGES

## BEER

## NON-ALCOHOLIC

Canyon Brewing Gold Lager 4%	\$10	Benjer Juices <i>Apple, Apple &amp; Raspberry, Orange</i>	\$5
Canyon Brewing Cardrona Hazy 6%	\$10	Antipodes Sparkling Water	\$5
Canyon Brewing Tussock Basher Tiny Pale Ale 2.5%	\$8	Coffee/Tea	\$5

