



SMALL PLATES - Perfect for Sharing

Grilled Halloumi (V) \$24

smoky tomato sauce,
Monte Christo olive oil, grilled ciabatta

*Suggested pairings: '23 Chardonnay,
'23 Central Otago Pinot Noir or '22 CENTRAL Pinot Noir*

Burrata (V) (GFA) \$29

pesto, smoked cream cheese, herb oil,
almonds, grilled ciabatta

*Suggested pairings:
'23 Chardonnay or '22 Alexandra Pinot Noir*

Seared Bavette Steak (GF) \$25

Romesco sauce and seared greens

*Suggested pairings:
'24 Rosé, '23 Central Otago Pinot Noir,
'22 CENTRAL Pinot Noir*

Monte Christo Sandwich (GFA) \$21

smoked chicken, smoked bacon,
Swiss cheese, raspberry jam

Suggested pairing: '24 Rosé

*(V) - Vegetarian (VA) - Vegetarian option available
(GF) - Gluten free (GFA) Gluten free option available*

PIZZA (All GFA)

Pulled Lamb Pizza \$35

tomato base with buffalo mozzarella, slow cooked lamb shank
topped with onion relish and house herb salt

Suggested pairings: '24 Rosé, '22 CENTRAL Pinot Noir

Pizza Margherita \$34

tomato base, buffalo mozzarella, basil pesto, rosemary salt

*Suggested pairings:
'24 Rose, '24 Pinot Gris, '22 CENTRAL Pinot Noir*

Mushroom Blue Cheese Prosciutto \$35

garlic base with buffalo mozzarella, mushrooms,
prosciutto, Whitestone Blue cheese

*Suggested pairings: '23 Chardonnay,
'22 CENTRAL Pinot Noir and 22 Central Otago Pinot Noir*

Charcuterie Board (GFA) \$45

Selection of local & imported cured meats,
cheeses, dips, crackers.

*Suggested pairings:
'24 Rosé, or '23 Chardonnay,
'22 Central Otago Pinot Noir*

SIDES

Shoestring Fries (V, GF) \$14
parmesan herb salt, black truffle aioli

Side of Ciabatta Bread (GFA), \$6
add Seasonal Herb Butter \$3

KIDS MENU Under 14 years

French Toast \$12 (GFA)
Monte Christo raspberry jam

Chicken Nuggets & Chips \$12

HOT DRINKS

Coffee, Hot Chocolate and Harney & Sons Teas

ICE CREAM

Homemade ice cream in a waffle cone
Single Scoop \$8
Double Scoop \$10
Ask our staff for today’s flavour

(V) - Vegetarian (VA) - Vegetarian option available
(GF) - Gluten free (GFA) Gluten free option available

Available at the bar:
Our Dunstan Brewery beer on tap and a selection of sodas and juices.

MONTE CHRISTO
WINERY

	By the Glass	Take Home Bottle	Dine In Bottle
WINE LIST			
2024 Central Otago Rosé	\$14	\$40	\$60
Rosé of Pinot Noir. Dry, light, crisp, notes of fresh strawberry raspberry grapefruit.			
2024 Central Otago Pinot Gris	\$14	\$40	\$60
Dry, medium bodied and luscious, pronounced notes of fresh yellow apple & pear, white peach, melon and honeysuckle.			
2023 Central Otago Chardonnay	\$18	\$60	\$80
Elegant yet complex Chardonnay with fresh lemon, green pear, white peach, hawthorn flowers, river rock & subtle baking spices.			
2024 Central Otago Riesling	\$14	\$40	\$60
Dry and refreshing, notes of lemon, yellow apple, white peach, jasmine & orange blossom.			
2022 CENTRAL Pinot Noir	\$16	\$45	\$65
Dark plums and spice, bright acidity and a soft finish.			
2022 Central Otago Pinot Noir	\$22	\$75	\$95
Bright red fruits with earthy, savoury notes, great tension, long linear finish.			
2023 Central Otago Pinot Noir	\$22	\$75	\$95
Firm yet elegant, red & black cherries, plum, raspberry, black tea & dried floral notes.			
2022 Alexandra Pinot Noir	\$25	\$90	\$110
Juicy and fine, aromas and flavours of strawberries, blackberries, sweet florals, herbal notes and very fine tannins.			

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Our Dunstan Brewery beer on tap and a selection of sodas and juices.