

SMALL PLATES

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*

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

Parmesan Red Onion Tart (V) \$18

Tomato Chili Relish, Seasonal Salad

Suggested Pairing: 24 Pinot Gris

PIZZA (All GFA)

Pulled Lamb \$35

Tomato Base, Mozzarella, Pulled Lamb,
Caramelized Onion Relish, House Herb Salt

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

Pizza Margherita \$34

Tomato Base, Mozzarella, Basil Sauce

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

Mushroom Blue Cheese Prosciutto \$35

Garlic Base, Mozzarella, Mushroom, Prosciutto,
Whitestone Windsor Blue Cheese, Monte Christo Olive Oil

Suggested pairings: '24 Rosé, '22 CENTRAL 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*

(V) - Vegetarian (VA) - Vegetarian option available

(GF) - Gluten free (GFA) Gluten free option available

SIDES

Shoestring Fries (V, GF) \$14

Parmesan Herb Salt, Black Truffle Aioli

Side of Ciabatta Bread (GFA) \$6

add Seasonal Herb Butter \$3

House Baked Beetroot Loaf \$12

Honey Butter, Candied Walnuts

KIDS MENU Under 14 years

French Toast \$12 (GFA)

Monte Christo Raspberry Jam

Chicken Nuggets & Chips \$12

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:

Pete's Natural Sodas- Kola, Lemonade, Currant Crush \$6

Benjer Juices- Orange Juice, Apple Raspberry Juice \$7

Good Buzz - Kombucha-Peach Kawakawa, Blackberry Kanuka Leaf \$8.5

Dunstan Brewery Beer on tap-Pilsner 4%, Pale Ale 4% and Hazy 6.9% \$9

MONTE CHRISTO

WINERY

	Glass	Dine In	Take Home
2024 Central Otago Rosé Rosé of Pinot Noir. Dry, light, crisp, notes of fresh strawberry raspberry grapefruit.	\$14	\$60	\$40
2024 Central Otago Pinot Gris Dry, medium bodied and luscious, pronounced notes of fresh yellow apple and pear, white peach, melon and honeysuckle.	\$14	\$60	\$40
2023 Central Otago Chardonnay Elegant yet complex Chardonnay with fresh lemon, green pear, white peach, hawthorn flowers, river rock and subtle baking spices.	\$18	\$80	\$60
2025 Central Otago Riesling Dry, light, refreshing and very aromatic with notes of lemon, lime, white peach, yellow apple, jasmine and citrus blossom.	\$14	\$60	\$40
2022 CENTRAL Pinot Noir Dark plums and spice, bright acidity and a soft finish.	\$14	\$60	\$40
2022 Central Otago Pinot Noir Bright red fruits with earthy, savoury notes, great tension, long linear finish.	\$22	\$95	\$75
2023 Central Otago Pinot Noir Firm yet elegant, red & black cherries, plum, raspberry, black tea & dried floral notes.	\$22	\$95	\$75
2024 Alexandra Pinot Noir Strawberries, blackberries, red flowers, cinnamon spice. Elegant, with fine tannins.		\$110	\$90
2024 Bannockburn Pinot Noir Deep and polished with dark berries, Doris plums, Christmas spice, and flowering thyme.		\$110	\$90
2024 Pisa Pinot Noir Medium bodied, luscious, bright acidity, firm tannins. Dark cherry, wild strawberry, orange peel, cloves.		\$110	\$90