

A L L A N  
**SCOTT**  
 B I S T R O

## Light Bites

SUMMER SALAD (df,gf,vg,v) 23.00  
 Pear / walnut / fennel / heirloom vegetables  
 citrus / shallot / rocket

*Wine Pairing Suggestion: Estate Rosé*

LEEK AND ONION TART (vg) 23.00  
 Ruff puff / house relish / greens

*Wine Pairing Suggestion: Scott Base Pinot Gris*

SMOKED SALMON SALAD (gf,df) 25.00  
 Fennel / toms / shallot / rocket / citrus

*Wine Pairing Suggestion: Cecilia Brut*

LOCAL CLAMS (gf,df) 25.00  
 Lemongrass / coconut / lime / Asian herbs

*Wine Pairing Suggestion: Estate Sauvignon Blanc*

POTTED PORK (df) 25.00  
 5 spice / piccalilli / Picton village sourdough

*Wine Pairing Suggestion: Estate Riesling*

MARLBOROUGH OYSTERS (gf,df) P.O.A  
 Pickled ginger / tabasco / grilled lime

*Wine Pairing Suggestion: Cecilia Brut*

## Snacks

BRUSCHETTA (vg) 17.00  
 Pickled pear / candied walnut /  
 Nelson blue cheese / lavender honey

PICTON VILLAGE SOURDOUGH 11.00  
 Pomegranate molasses / virgin olive oil

PACIFIC CEVICHE (gf,df) 23.00  
 Hapuka / coconut / lime / shallot / chilli

LOCAL OLIVES (df,veg,vg,gf) 10.00  
 House marinated

## Big Bites

MISO GRILLED EGGPLANT (vg,v,gf) 27.00  
 Hummus / tabbouleh / herbs & greens

*Wine Pairing Suggestion: Estate Merlot Malbec*

16HR BRAISED BEEF CHEEKS (df) 35.00  
 Bulgur wheat / wilted silver beet /  
 cooking liquor reduction

*Wine Pairing Suggestion: Scott Base Pinot Noir*

TROYS HAPUKA (df) 39.00  
 Peal couscous salad / salsa Verde /  
 herbs / caramelized lime

*Wine Pairing Suggestion: Black Label Sauvignon Blanc*

55 DAY AGED SIRLOIN (gf) 37.00  
 Café de paris butter / agria / heirloom / Jus

*Wine Pairing Suggestion: Black Label Pinot Noir*

CONFIT FREE RANGE PORK BELLY 36.00  
 Pork skin crackle / fennel seed / heirloom  
 pear / agria / Jus (gf,df)

*Wine Pairing Suggestion: Black Label Chardonnay*

## Platters to Share

THE VINEYARD 35.00  
 Local cheeses/ cured meats /  
 pickled vege / house relishes / bistro lavosh

CHEESE BOARD 27.00  
 Local cheeses / bistro lavosh / house pickles

## Sides

Fries & aioli (vg) 10.00

Leaves & herbs (vg,v) 9.00

Tabbouleh (vg,v,df) 10.00

Agria potatoes, salsa Verde (vg) 12.00