

RICCARTON PARK

— FUNCTION —

CATERING



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Welcome to Riccarton Park

We have an excellent reputation for exceptional food and friendly service.

The following menu selections and options have been thoughtfully put together by our experienced head chef, Cory Tappin and executed by our talented sous chefs.

From breakfast to plated menus, we have options suitable for your conference and we look forward to having you here at Riccarton Park.

DIETARIES & SPECIAL MEALS

Please advise us of any special diet requirements 4 working days in advance.

Riccarton Park will make every effort to cater for guests with the following dietary requirements, vegetarian, vegan, gluten free, and dairy free.

Our menus show what items are available for these diets, please consider your attendees dietary requirements when choosing a menu for your event.



GF-gluten free



DF-dairy free



V-vegetarian



VE-vegan

It is our policy to not cater for lifestyle diets such as Paleo, Keto, or low carb.



Cory Tappin

HEAD CHEF-RICCARTON PARK

ALLERGENS

Please advise us of any allergens 4 working days in advance.

Although every possible precaution has been taken to ensure that these menu items are allergen free, food items may still contain traces of allergic ingredients as they are prepared in shared facilities that also process food with allergens. If you have severe allergies, then you may wish to arrange alternative options and we recommend that you bring appropriate medication.

Breakfast | RICCARTON PARK

CONTINENTAL BREAKFAST BUFFET | \$20 pp (min 10)

House toasted muesli with Greek yoghurt and orange - v
White & granary toast, whipped butter, spreads & preserves - v
Platter of sliced seasonal fruits, glazed nuts, berry coulis - gf, ve
Charcuterie board -Salami's, shaved ham, pastrami,
trio of mustards - gf, df
Edam & cheddar cheeses with house chutney - gf, v
Freshly brewed tea and coffee, orange juice

EXPRESS BREAKFAST BUFFET | \$28 pp (min 10)

Bacon & fried egg ciabatta bun with hollandaise - df
Petite ham & 3 cheese omelette, house chutney - df
Platter of sliced seasonal fruits, glazed nuts, berry coulis - gf, ve
House toasted muesli, Greek yoghurt & orange - v
Freshly brewed tea and coffee, orange juice

HOT BREAKFAST BUFFET | \$35 pp (min 20)

Scrambled eggs with black pepper & chives - v
Grilled streaky maple bacon - gf, df
Roasted Cumberland breakfast sausages - df
Crispy fried hash browns - gf, ve
Balsamic roast tomatoes with fine herbs- gf, ve
Garlic & thyme roast button mushrooms- gf, ve
White & granary toast, whipped butter, spreads and preserves - v
Freshly brewed tea and coffee, orange juice

SHARE PLATTER BREAKFAST | \$39 pp (min 20)

(Platters for each table)

Mini Benedict's - df
poached egg, ham & hollandaise sauce with snipped chives

Hash brown bites - v
smoked tomato-chipotle relish, grated cheddar

Streaky maple bacon, grilled sirloin ham - gf, df

Petite pancakes berry compote, maple syrup - v

Balsamic grilled tomatoes, thyme roasted mushrooms - gf, ve
olive oil & herbs

Warm mini croissants, house smoked salmon, baby spinach, aioli

Freshly brewed tea and coffee, orange juice

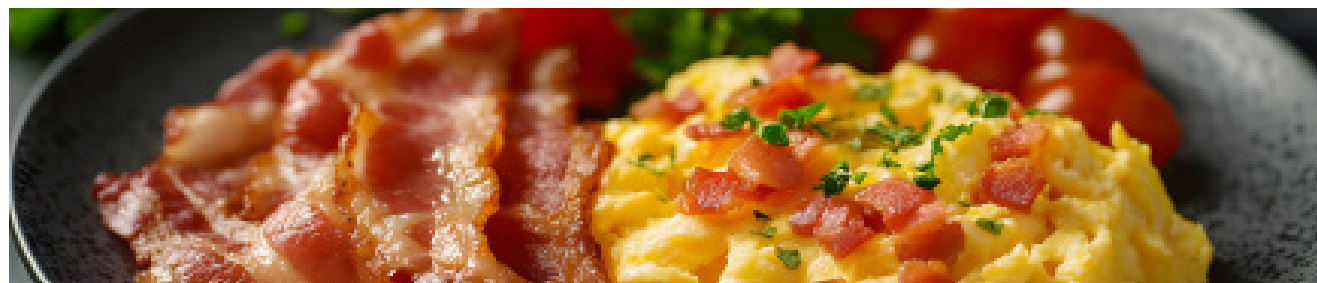
+ ADD ONS

Assorted mini Danish pastries - \$3.5 pp

Freshly baked mini crossiant - \$3.5 pp

House made cheese scone with whipped butter - \$4.5 pp

Hash brown bites with house chutney - \$4.5 pp



Plated Breakfast | Minimum 20

SINGLE SERVE MENU

CHOICE OF ONE SELECTION

ALTERNATE DROP

CHOICE OF TWO SELECTIONS

PRE-ORDER

CHOICE OF THREE SELECTIONS
(FIVE WORKING DAYS NOTICE)

CLASSIC EGGS BENEDICT \$19.5 pp

Toasted English muffin, shaved ham, poached eggs, hollandaise sauce - df

FRY UP \$32 pp

Hash brown, streaky maple bacon, fried eggs, toasted ciabatta, Cumberland sausage, grilled balsamic tomato, thyme roasted mushrooms - df

EGGS MONTREAL \$24 pp

Warm all butter croissant, house smoked salmon, poached eggs, hollandaise sauce

WESTERN BEANS \$22 pp

Mild chilli beans, pulled pork, pork belly, baked egg, green onion, cheddar cheese - gf

FRENCH TOAST \$17.5 pp

Fried in sweet egg batter, dusted in cinnamon sugar, warm berry compote, maple syrup - v

AMERICAN PANCAKES \$19.5 pp

Light & fluffy, grilled banana, crispy bacon, maple syrup & whipped butter

EGGS FLORENTINE \$19.5 pp

Toasted English muffin, buttered baby spinach, poached eggs, hollandaise sauce - v





Canapés | Minimum 30

These delicious bite-sized morsels are perfect for mingling and are sure to delight your guests.

NB: These menus are only suitable for pre-dinner or functions less than 3 hours duration.

COLD ITEMS

- Wasabi lime cheesecake, black sesame crumb, pickled ginger mayo - v \$5.5 pp
- Smoked salmon, granary croute, salmon caviar, creme fraiche \$6 pp
- Bocconcini, blistered tomato, balsamic pearls, basil oil - v \$5.5 pp
- Peppered polenta cake, whipped goats cheese, chive, pecorino - gf, v \$5.5 pp
- Honey scorched haloumi, garlic toast, saffron aioli - v \$4.5 pp
- Peppered seared lamb loin, parmesan shortbread, beetroot gel - gf \$5.5 pp
- Smoked chicken & bacon blini, crispy capers, dill mayo \$5 pp

HOT ITEMS

- Spiced panko chicken, kewpie mayo, furikake \$5 pp
- Penang curried prawns, dried mango, sesame, coriander - gf, df \$6 pp
- Crispy Gyoza mushroom dumpling, chlli, soy & sesame dip - df, v \$4.5 pp
- Lamb koftas, harissa glaze, oregano garlic yoghurt - gf \$5 pp
- Pumpkin sage & mozzarella arancini, black garlic aioli - gf, v \$4.5 pp
- Beef cheek & red onion croquette, merlot & balsamic reduction - gf \$6 pp

LARGE

- Braised beef slider, ranch slaw, cheddar aioli \$6.5 pp
- 3 onion & coriander bhaji, minted riata - gf, v \$5.5 pp
- Pork & green apple filo fingers, oregano & confit garlic puree \$6.5 pp
- Katsu pork Bao, wong bok, kimchi mayo \$6 pp
- Satay chicken ball, peanut crust, sweet chilli dip - gf, df \$6.5 pp
- Pulled pork slider, red slaw, burger sauce \$6.5 pp

PETIT FOURS

\$6 each per person

- White chocolate & strawberry profiteroles with berry dust
- French macarons with assorted fillings - gf
- Mini Opera gateau with café crème
- Lime & Thai ginger cheesecake bites - gf
- Chocolate eclairs with vanilla crème pâtisserie
- Passionfruit meringue tartlets
- Triple chocolate brownie bites, chocolate cream, dried raspberry
- Salted caramel slice, whipped coconut cream, coconut chips — gf, ve

GLUTEN FREE - gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve

Walk and Fork | Minimum 30

A selection of hand-held bowls, boards, and plates featuring snackable portions, served from roaming platters or a sideboard station to suit relaxed, free-flowing events where guests can stand, mingle, and graze at their leisure.

NB: ideal items to precede canapes and follow with petit fours

\$10 per item per person

MEATS

- Sticky slow cooked lamb shoulder, champ mash, spring onion, crispy shallot, soy glaze - gf, df
- Braised beef cheek, roast pepper pearl couscous, soft herbs, aioli - df
- Spiced panko chicken, kewpie mayo, furikake
- Pork Katsu, fragrant jasmine rice, Japanese golden curry
- Pulled pork sliders, pepper slaw, burger sauce
- Grilled chicken medallions wrapped in Parma ham, goat cheese polenta, herbed olive oil, cress - gf
- Braised beef slider, ranch slaw, cheddar aioli - gf available
- Satay chicken skewers, Malaysian satay drizzle, peanuts, coriander, green onion - gf, df
- Seared lamb koftas, spiced couscous, oregano-garlic yoghurt

SEAFOOD

- Flaked poached salmon, dill soured gourmet potatoes, crispy capers, crème fraiche, charred lemon - gf
- Not just fish n chips- tempura salmon, home cut chunky fries, sesame salt, lime - gf, df
- Fish n chips- classic breaded fish bites, fries, tartare sauce and lemon - df
- Fried fish soft shell taco, lettuce, guacamole, salsa, spiced sour cream
- Penang curried prawns, dried mango, sesame, coriander - gf, df

VEGETARIAN

- Charred haloumi, blistered cherry tomatoes, roasted aubergine, honey-saffron aioli - gf, v
- Grilled aubergine soft shell taco, lettuce, guacamole, salsa, spiced sour cream - v
- Kumara & jackfruit curry, scented rice, poppadum crisp - gf, ve
- Gyoza mushroom dumplings, soy-ginger glaze, Asian parsley, toasted sesame seeds - ve
- Pumpkin-sage-mozzarella arancini, black garlic aioli - gf, v
- 3 onion & coriander bhajis, minted riata - gf, ve

NB: bespoke items designed and priced on request

GLUTEN FREE - gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve

Buffet

LUNCH OR DINNER | Minimum 40

- Choose 2 meats, 5 sides, 2 desserts - \$59 pp
- Choose 3 meats, 5 sides, 2 desserts - \$69 pp

MEATS & SEAFOOD

- Maple glazed sirloin ham, chilli roasted pineapple, soft herbs - gf, df
- Boneless tandoori chicken thighs, poppadum crisps, minted cucumber yoghurt - gf, df
- Red wine & anise braised beef cheeks, spring onion, confit garlic, anise jus - gf, df
- Porchetta - Italian herbed pork belly, crackling, lemon gremolata and bacon butter -gf
- Slow cooked lamb shoulder with ginger & Ketchup Manis, spring onion, crispy shallot, soy glaze - gf, df
- Whole poached & flaked salmon side, baby capers, dill, spiced cream fraiche
- Pork Katsu - Panko crusted marinated pork fillet, golden Japanese curry with vegetables
- Pepper crusted, medium-rare roasted beef sirloin, merlot & rosemary jus - gf, df
- Crispy skin chicken thigh, preserved lemon & basil, citrus & chardonnay butter-cream - gf
- Oven baked red snapper, capers, confit garlic, blistered cherry tomatoes, parsley pesto -gf
- Forest mushroom & chestnut strudel - Ragout of forest mushrooms, chestnut and baby spinach, golden flaky pastry - v



SIDES

Starches

- Cheesy potato gratin with pepper & parmesan - gf, v
- Herb roasted agria potatoes - gf, ve
- Steamed gourmet potatoes with mint butter - gf, v
- Fragrant yellow rice with coriander seeds - gf, ve
- Steamed basmati rice with cardamom & clove - gf, ve
- Parsley pesto gnocchi - gf, v
- Creamy mashed potatoes with garlic oil - gf, v

Hot Vegetables

- Wok fried green beans, soy glaze, crispy shallot, fresh coriander - gf, ve
- Charred broccolini, flaked almonds, lemon-olive oil - gf, ve
- Sesame Bok Choi, ginger oil, soft herbs - gf, ve
- Garlic creamed baby spinach, garlic flakes, sea salt - gf, v
- Pink ginger & honey glazed carrots, coriander and toasted sesame - gf, df, v
- Herb crusted butternut squash, sage butter, parmesan crumble - v
- Minted zucchini & asparagus, toasted-flaked almonds - gf, ve (seasonal availability)

Salads

- Broccolini & black bean salad, sesame seeds, ginger-soy glaze - gf, ve
- Shredded iceberg, blistered tomatoes, pickled radish, rosemary oil - gf, ve
- Pearl couscous, roasted peppers, spinach & basil - df, ve
- Cumin roasted cauliflower, pomegranate molasses, pomegranate seeds, shredded mint - gf, ve
- Classic Caesar style salad-soft boiled egg, anchovy mayo, shaved parmesan
- Red cabbage slaw, lemon aioli dressing, toasted mixed seeds - gf, df, v
- Greek style salad-tomato, cucumber, red onion, olives and whipped feta - gf, v
- Roquette salad, roasted corn, red peppers, shredded pecorino, balsamic reduction - gf, v

DESSERTS

Half portions based on 2 options per person

- Warm sticky date pudding, dark caramel sauce, traditional custard
- Salted chocolate chilli mousse, whipped cream, flaked chocolate, dark chocolate drizzle -gf
- Warm berry clafouti, vanilla anglaise, mixed berry compote
- Chocolate gateaux, white chocolate cream, coulis
- Warm chocolate brownie, vanilla crème patissiere, fresh strawberries
- Peach cobbler, toasted oat crumble, flaked almonds, cinnamon cream
- Pavlova roulade, chantilly cream, passionfruit coulis, toasted almond & coconut crumb - gf

--- SERVED WITH TEA & COFFEE ---

GLUTEN FREE - gf DAIRY FREE - df
VEGETARIAN - v VEGAN - ve

Riccanton Park 2025-FUNCTIONS



Sharing Platters

LUNCH OR DINNER | Minimum 40
Entree, Main, Sides and Dessert

ENTREE *select one or two options*

Charcuterie Board

shaved ham, italian salami, chorizo & terrine, balsamic pickled onions, cornichons, granary toasts & trio of mustards \$10 pp

Antipasto Board

house marinated olives, semidried tomatoes, artichoke hearts, charred aubergine, pickled peppers, stuffed peppers, pesto & fresh ciabatta v \$10 pp

Artisan Breads & Dips

fresh ciabatta, granary loaf & focaccia with basil pesto, lemon hummus & whipped herb butter v \$7 pp

Pate & Pressed Terrine

house made ham terrine, chicken liver pate, baby gherkins, piccalilli served with balsamic toasts & fresh ciabatta \$10 pp

Molasses Baked Salmon Side

whole baked salmon side, molasses crust, spiced sour cream, pomegranate seeds, soused cucumber ribbons, garlic toasts \$12 pp

Locally Sourced Cheeses

brie, blue & aged cheddar, grapes, house chutney, ciabatta toasts, crisp bark & quince paste v \$14 pp

MAIN *select two options*

Tandoori Chicken

whole boneless tandoori chicken, yellow basmati rice, poppadum crisps, minted cucumber yoghurt gf, df \$17.5 pp

Braised Beef Cheek

red wine & anise braised beef cheeks, spring onion & wasabi olive oil mash, confit garlic, anise jus gf, df \$18.5 pp

Porchetta

Italian herbed pork belly, crackling, crispy roast potatoes, lemon gremolata and herbed bacon butter gf \$18.5 pp

Sticky Lamb Shoulder

slow cooked lamb shoulder with ginger & Ketchup Manis, spring onion, crispy shallot, fragrant jasmine rice, soy glaze gf, df \$19 pp

Flaked Salmon

whole poached & flaked salmon side, baby capers, dill, spiced crème fraiche, spinach & herb hush puppies \$22 pp

Pork Katsu

panko crusted marinated pork fillet, fragrant jasmine rice, golden Japanese curry with vegetables \$19 pp

Beef Fillet

pepper crusted, medium-rare roasted beef fillet, cheesy gratin potato, merlot rosemary jus gf, df \$22 pp

Crispy Chicken Thigh

crispy skin chicken thigh, preserved lemon & basil, crushed gourmet potatoes, citrus & chardonnay butter cream gf \$17.5 pp

Red Snapper Fillets

oven baked, capers, confit garlic, blistered, cherry tomatoes, parsley pesto gnocchi \$21 pp

Forest Mushroom & Chestnut Strudel

ragout of forest mushrooms, chestnut and baby spinach, golden flaky pastry, herbed sweet potato puree v \$16.5 pp





Sharing Platters Continued

SIDES *to accompany main dishes select two options*

Wok fried green beans, soy glaze, crispy shallot, fresh coriander gf, ve
Charred broccolini, flaked almonds, lemon olive oil gf, ve
Sesame Bok Choi, ginger oil, soft herbs gf, ve
Pearl couscous, roasted peppers, spinach & basil df, ve
Cumin roasted cauliflower, pomegranate molasses, pomegranate seeds, shredded mint gf, ve
Garlic creamed baby spinach, garlic flakes, sea salt gf, v
Pink ginger & honey glazed carrots, coriander and toasted sesame gf, df, v
Classic Caesar style salad-soft boiled egg, anchovy mayo, shaved parmesan
Red cabbage slaw, lemon aioli dressing, toasted mixed seeds gf, df, v
Herb crusted butternut squash, sage butter, parmesan crumble v
Greek style salad-tomato, cucumber, red onion, olives and whipped feta gf, v
Roquette salad, roasted corn, red peppers, shredded pecorino, balsamic reduction gf, v
Minted zucchini & asparagus, toasted flaked almonds gf, ve - *(seasonal availability)*
Broccolini & black bean salad, sesame seeds, ginger-soy glaze gf, ve
Shredded iceberg, blistered tomatoes, pickled radish, rosemary oil gf, ve

Add an additional side dish \$5

DESSERT

SELECT TWO OPTIONS - \$15 pp

Warm sticky date pudding, dark caramel sauce, traditional custard
Salted chocolate-chilli mousse, whipped cream, flaked chocolate, dark chocolate drizzle gf
Warm berry clafouti, vanilla anglaise, mixed berry compote
Chocolate gateaux, white chocolate cream, coulis
Warm chocolate brownie, vanilla crème patissiere, fresh strawberries
Peach cobbler, toasted oat crumble, flaked almonds, cinnamon cream
Pavlova roulade, Chantilly cream, passionfruit coulis, toasted almond & coconut crumb gf

Dietary Options
available
minimum 4 working
days notice required

SELECT TWO OPTIONS - \$22 pp

White chocolate panna cotta, vanilla bean syrup, black cherry compote, muscovado sugar wafer gf
Orange blossom cheesecake, passionfruit buckwheat sponge, Thai-ginger anglaise, lemon pearls gf
Warm sticky date pudding, treacle glaze, caramel custard & ice cream
Triple chocolate brownie, chocolate mousse, chocolate crumb, chocolate syrup, chocolate runout, chocolate ice cream
Boysenberry iced parfait, candied boysenberries, allspice shortbread, white chocolate truffle, berry dust
Caramel glazed baby pears, pistachio praline, white chocolate mousse, brandy tulle

GLUTEN FREE - gf
DAIRY FREE - df
VEGETARIAN - v
VEGAN - ve



Plated

DINNER OR LUNCH - Minimum 40

SINGLE SERVE MENU
CHOICE OF ONE SELECTION PER COURSE

ALTERNATE DROP
CHOICE OF TWO SELECTIONS PER COURSE

CHOICE ON THE DAY
SELECT THREE ITEMS PER COURSE
Starter add \$5 pp
Main add \$9 pp
Dessert add \$6 pp

STARTER

House Terrine - cold pressed pork terrine, classic piccalilli, grain mustard, fresh ciabatta df	20
Burrata - un-ripened mozzarella, confit cherry tomatoes, micro basil, balsamic reduction, tiger toasts v	24
Lamb Kremeski - crisp breaded pressed lamb croquette, pickled red onion, dressed roquette, yellow mustard	22
Cured Duck Breast - sugar cured smoked duck breast, pickled green apple, shaved fennel, curried raisins, radish gf, df	23
Saku Tuna - seared sesame crusted Saku tuna, avocado puree, sesame salted potato hay gf, df	24
Charred Aubergine - chargrilled marinated aubergine, spiced hummus, crispy chickpeas, blushed tomato & bitter leaves ve	20
Beef Carpaccio - shaved marinated beef fillet, italian herbs, horseradish cheesecake, micro greens gf	21

MAIN

Tandoori Chicken - chicken supreme, Yellow basmati rice timbale, spinach-coriander bhaji, minted cucumber yoghurt gf, df	37
Braised Beef Cheek - red wine & anise braised beef cheeks, spring onion & wasabi olive oil mash, confit garlic, ginger glazed baby carrots, anise jus gf, df	38
Porchetta - italian herbed pork belly, crackling, crispy roast potatoes, charred broccolini, lemon gremolata and herbed bacon butter gf	39
Sticky Lamb Shoulder - slow cooked lamb shoulder with ginger & Ketchup Manis, sesame Bok Choi, crispy shallot, fragrant jasmine rice, soy glaze gf	39
Mt Cook Salmon - baked salmon fillet, spinach & herb hush puppies, baby capers, dill, spiced crème fraiche	42
Pork Katsu - panko crusted marinated pork fillet, fragrant jasmine rice, golden Japanese curry with carrot, potato and coriander	39
Beef Fillet - pepper crusted, medium-rare roasted beef fillet, cheesy gratin potato, garlic beans, merlot rosemary jus gf, df	43
Crispy Chicken Thigh - preserved lemon & basil, crushed gourmet potatoes, roasted leek, citrus & chardonnay butter cream gf	37
Market Fresh Fish - oven baked, capers, confit garlic, blistered, cherry tomatoes, parsley pesto gnocchi, roquette sprouts	POA
Forest Mushroom & Chestnut Strudel - ragout of forest mushrooms, chestnut and baby spinach, golden flaky pastry, herbed sweet potato puree v	32

DESSERT

White Chocolate Panna Cotta, vanilla bean syrup, black cherry compote, muscovado sugar wafer gf	18
Orange Blossom Cheesecake, passionfruit buckwheat sponge, Thai-ginger anglaise, lemon pearls gf	19.5
Warm Sticky Date Pudding, dark caramel sauce, vanilla custard & ice cream	17.5
Triple Chocolate Brownie, chocolate mousse, chocolate crumb, chocolate syrup, chocolate runout, chocolate ice cream	18.5
Boysenberry Iced Parfait, candied boysenberries, allspice shortbread, white chocolate truffle, berry dust	20

--- SERVED WITH TEA & COFFEE ---



Supper Minimum 40

NB: These supper items are designed for after dinner only. These menus are not substantial as a dinner meal replacement.

NIBBLES - \$5 per person

Curried vegetable samosas, chilli yoghurt - v (2pce)
Crispy vegetable spring rolls, sweet Thai chilli dip - v (2pce)
Breaded hoki bites, tartare sauce (2pce) df
Crispy chicken wontons, soy chilli dip (2pce)
Spiced panko chicken, kewpie mayo, furikake
Crispy Gyoza mushroom dumpling chilli, soy & sesame dip - v, df
Riccarton Park Savouries, spiced tomato relish
Riccarton Park sausage rolls, black garlic aioli

LARGER BITES - \$6.5 per person

Mini glazed ham buns, grain mustard mayo
Classic Kiwi cheese rolls - v (2pce)
Beef cheek & red onion croquette, merlot-balsamic reduction - gf
Braised beef slider, ranch slaw, cheddar aioli - available gf
Pork & green apple filo fingers, oregano-confit garlic puree
Satay chicken ball, peanut crust, sweet chilli dip - gf, df
Pulled pork slider, red slaw, burger sauce

SWEET - \$6.5 per person

Pistachio caramel slice
Wild berry Shortcake
Milk & dark Rocky Road
Mixed assorted cake bites and slices



Beverages

ON ACCOUNT OR CASH BAR

STANDARD RANGE

HOUSE WINES -

Kopiko Bay Range	40/10
Sauvignon Blanc, Chardonnay, Pinot Gris, Merlot, Pinot Noir	

SPARKLING

Lindauer Brut	45/11.5
Lindauer Brut 200ml bottle	13.5

WHITE WINES

Wither Hills Sauvignon Blanc	58
Huntaway Reserve Chardonnay	58

RED WINES

Huntaway Syrah	58
Huntaway Merlot Cabernet	58

BEERS & CIDER

Speight's Gold Medal Ale - 350ml glass	7
Speight's Summit Ultra - 350ml glass	7
Steinlager Light 2.5%	6.5
Steinlager Classic	9
Apple Cider	8.5
Mac's Freeride 0.5%	6.5

SPIRITS includes mixer

Bacardi, Bourbon, Vodka, Whisky, Gin, Rum	
single nip	7
double nip	9.5

NON-ALCOHOLIC

Orange Juice - 350ml glass	4.5
Orange Juice - by litre	12
Soft drinks - 350ml glass	4

OPTIONAL RANGE

BEERS

Mac's Gold	8.5
Steinlager Pure	9
Corona Extra	10
Panhead Supercharger	11
Panhead Quickchange	11
Emersons Pioneer Pilsner	11

WHITE & ROSE WINES

The Ned Sauvignon Blanc	58
Wither Hills Early Light Sauvignon Blanc 9.5%	58
Marisco Bastard Chardonnay	65
The Ned Pinot Gris	58
The Ned Rosé	58
Lindauer Free Brut 0.5%	30

RED WINES

Mt Difficulty Roaring Meg	
Central Otago Pinot Noir	65

METHOD CHAMPENOISE

Lindauer Special Reserve	54
Lindauer Prosecco NV	54
Daniel Le Brun Method Traditionelle	80

NON-ALCOHOLIC

Sparkling Grape Juice	12
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