

Welcome to Wild Earth Kitchen. All dishes are prepared in the Stoaker: an easy, versatile cooking system in a rustic converted wine barrel. Designed for natural ingredients, oak and steam combine to create delicious feasts, made for sharing.



The Stoaker Barrel Banquet

\$42.50

NZ Green-lipped mussels / NZ Salmon / Free range chicken thigh fillets / Smoky pork ribs / Cardrona Merino lamb / barrel grilled seasonal vegetable medley / roast potatoes / green leaf garden salad

Our Stoaker Barrel Banquet is gluten free. Vegetarian Banquet \$32.50

The Wine Tasting Flight (per person)

Selection of five of our world class Wild Earth Wines totalling 1.5 standard glasses of wine. This is a great way to taste and explore a variety of Central Otago wine styles.

Varieties: Pinot Noir 2015, Pinot Noir 2010, Riesling, Pinot Gris, Pinot Noir Rosé
Serving: 40 mls of each wine

Five wine tasting flight	\$15
Three wine tasting flight	\$10

Wild Earth Platters

Bread and Cheese Selection	\$19.50
-Whitestone cheese, dips, butter w/ balsamic vinaigrette & olive oil	

Hunter & farmer charcuterie board	\$35.50
-Pinot & black pepper venison salami, Stoaker bacon, local cheeses, chutney, dips, crackers	

The Butcher Platter (4 to 6 pax)	\$220
- Free range supreme chicken thigh fillets, Wakanui rump, Stoaker glazed pork ribs, Akaroa smoked salmon, roast potatoes, seasonal smoked vegetables, 2 sauces of your choice (smoked chipotle mustard, jus, smoked herb butter or garlic aioli).	

"Stoaker" Barrel Signature Meat Selection

350gm Wakanui rump	\$24.50
500gm Stoaker glazed pork ribs	\$25.50
250gm Free range supreme chicken thigh fillets, wild thyme & lemon	\$25.50
200gm Mount Cook salmon fillet	\$27.50
Barrel roasted seasonal vegetable & haloumi salad (vegetarian)	\$26.50
-Barrel smoked selection of vegetables, fresh leafy greens, hummus, haloumi	

Add your favourite side dish for \$10:

- Roast potatoes, sour cream & chives
- Barrel grilled seasonal vegetables
- Wild garden mixed salad

Add your sauce for \$2:

- Smoked chipotle mustard, Jus, Smoked herb butter, Garlic aioli

Desserts

Affogato with vanilla ice cream	\$9
Chocolate brownie served with salted butterscotch sauce and vanilla ice cream	\$12.50

Don't feel like a dessert? Try our dessert wine.

	Glass	Bottle
Late Harvest Riesling	\$10	\$42
Honey, peach, nectarine, apricot, lemon, ginger and spice. <i>Sweet, sugar 125g/L</i>		

Tea and Coffee Menu

Coffees

Short or Long Macchiato	\$4
Long Black / Espresso	\$4
Flat white / Cappuccino	\$4.50
Americano / Hot Chocolate	\$5
Latte / Chai Latte / Mocha	\$5

Extra \$0.50 soy milk, coconut milk and Decaf.

All our coffees are double shot

Teas:

All our teas cost \$4

Earl Grey, English Breakfast, Chamomile, Peppermint, Berry Tea,
Green Tea