

Sherwood Lunch

House smoked almonds / 6

Marinated olives / 5

Sherwood bread, butter / 10



'C-L-T' sandwich - grilled courgette, garden lettuce,
local tomato, bagel / 18

Lamb burger, black garlic aioli, mint and horopito onions / 20

Honey mustard glazed pork ribs, charcoal sour cream / 25

Fish 'n' Chips, Bluff oyster tartar sauce / 25

Sherwood meat platter - house-made pickles, bread / 40

Aotearoa cheeses, blackcurrant paste, Otago stonefruit, crackers / 40



Tempura oysters, radish and apple salad / 18

Avocado salad, smoked cream cheese, red pepper / 16

Local leaves, sunflower seed dressing, currants / 12

Twice cooked potatoes / 12



The perfect lunch time tipple

Pinot Gris, Aurum '18, Lowburn, Central Otago, NZ 11 / 17 / 66

Sauvignon Blanc, Rippon '17, Wanaka, Central Otago, NZ 12 / 18 / 69

Rosé, Mt Edward, Pinot Noir '18 - Gibbston, Central Otago, NZ 11 / 17 / 66

Pinot Noir/Gamay, Mount Edward '17, Gibbston Valley, Central Otago, NZ 11 / 17 / 66



HOT DRINKS

Supreme Blend
espresso, long black, macchiato, americano/ 4
latte, cappuccino, flat white
Regular / 4.5 Large / 5



mocha, hot chocolate, chai latte / 5
Single Origin
Gold filter / 6

TEA

Organic tea selection
from Stir Tea / 4.5 per pot

English Breakfast / Earl Grey Supreme /
Coconut Cream / Gentle Green /
Peppy Mint / Spiced Rooibos /
Chamomile Garden / Heavenly Lemon /
Crimson Berry / Fig & Rose



BREAKFAST DRINKS

Sherwood Mary / 16
42 below vodka, tomato juice, spice

Six Barrel Soda / 6
creaming soda / celery / hibiscus

All Good Soda / 6
karma cola / lemmu lemonade / gingerella

Good Buzz Kombucha / 8
raspberry & lemon / jasmine

JUICE

Sherwood daily juice / 10
Freshly squeezed, cold pressed, seasonal

Homegrown Raw juice / 7
orange / apple / grapefruit