THE WOOLSHED

AYRBURN

"Welcome to Ayrburn, where design and people are at the heart of everything we do. Attention has been given to every detail, big and small, to bring people together for an all in, good time. Ayrburn is part of Winton, a proud New Zealand company known for its best by design philosophy to create vibrant neighbourhoods where people thrive. It's no wonder William Paterson chose this spot for his woolshed. Views of the mountains and right beside a picturesque stream. It's those same attributes that make it the perfect spot to make a day, evening and night of it."

Chris Meehan, Founder

SNACKS

Hand Crafted Bakehouse Bread 15
Olive Oil, Brown Butter

Citrus Marinated Olives 14

Market Oysters MP
Natural with Mignonette or Tempura with Ponzu Mayo

Mushroom Parfait 32
Sautéed & Pickled Mushrooms, Croissant Waffles

STARTERS

Kingfish Crudo 34
Mandarin Dressing, Chilli, Chardonnay Vinegar

Duck Agnolotti 41
Lemon Ricotta, Egg Yolk, Duck Jus

Scallops 44
Kohlrabi & Melon Salsa, Yuzu Kosho, Roast Lemon Mayo

Classic Beef Tartare 32
Shallot, Caper, Gherkin, Chives, Kumara Crisp

Pāua & Prawn Toast 42
Tamarind, Coriander & Spring Onion Salsa

Burrata 34
Shaved Fennel, Dehydrated Grapes, Toasted Hazelnuts, Citrus, Fresh Herbs

Crispy Grilled Octopus 34
Ponzu Dressing, Lemon, Fresh Chilli

West Coast Whitebait 36
Olive Oil, Red Chilli, Garlic, Soft Herbs, Flat Bread

MAINS

Lamb Cutlet 68
Lamb Saddle, Potato Pave, Beetroot Relish, Plum Reduction, Herb Crumb

Market Fish 59
Wasabi Tobiko, Scampi, Lemon Dijon Sauce

Grana Padano Gnocchi 34/45
Roasted Mushroom Medley, Ricotta Curds, Truffle

Whole Grilled Lemon Sole 56
Black Garlic Butter, Lemon, Crispy Capers

Maltagliati Pasta 39
Leek, Broad Bean, Smoked Ricotta, Hazelnut Pangrattato, Tarragon

Please Speak To Our Waitstaff Regarding Dietary Requirements
1.9% Card Fee Applies to Credit Card & PayWave Transactions
One Bill per Table

R.M PRIME PRODUCE SELECTION

Includes choice of one sauce or butter

1.2kg Roasted Lumina Lamb Shoulder Chimichurri, served to share	135
200g Seared Venison Coffee Rubbed	62
200g Eye Fillet Special Reserve Range Angus	58
250g Eye Fillet Wagyu Southern Station, MBS 4–5	85
300g Sirloin Special Reserve Range Angus	62
300g Sirloin Wagyu Black Origin MBS 6–7	98
300g Scotch Fillet Wagyu Southern Station, MBS 7+	110
350g Scotch Fillet Special Reserve Range Angus	78
350g Rump Wagyu Diamantina, MBS 6–7	72
Japanese A5 Striploin MBS 12+	110 per 100g
R.M Prime Produce Cut Of Day Selected and prepared by our in-house Butcher	MP
Add Prawns	19
Add Crayfish Tail	55/110

BUTCHER'S BLOCK

Includes choice of any three Sauces or Butters

Angus Prime Cuts Board 198
300g Special Reserve Sirloin, 350g Special Reserve Scotch, 200g Special Reserve Eye Fillet

Wagyu Prime Cuts Board 293
300g Black Origin Sirloin, 300g Southern Station Scotch, 250g Southern Station Eye Fillet

SAUCES & BUTTERS

Ayrburn Pinot Jus / Peppercorn Sauce / Mushroom Sauce
Blue Cheese Butter / Café De Paris Butter / Black Garlic Butter

Additional Sauce or Butter 6

SIDES

Waldorf Salad Blue Cheese Dressing, Walnuts, Green Grapes, Celery, Apple	19
Twice Cooked Potatoes Confit Garlic, Thyme	17
Broccolini Sriracha Butter Dressing, Toasted Sesame	19
Roast Carrots Honey Dijon Emulsion, Parsley, Dukkah	19
Local Cos Lettuce Salad Pickled Shallots, Avocado Ranch Dressing	19
Fries Truffle Aioli	15

MP – Market Price

TASTE OF THE WOOLSHED

Join us for five courses, drawn from the dishes closest to the Chef's heart

A contemporary expression to New Zealand cuisine this menu captures the essence of the Woolshed.

Each course may be paired with a select Ayrburn Wine for a real taste of Aotearoa for those wishing to journey through the full degustation experience

MENU $150 per person

MATCHING WINES $95 per person

(Minimum 2 Guests)

THE WOOLSHED

To Start
Hand Crafted Bakehouse Bread, Brown Butter

Amuse-Bouche
Scallops, Kohlrabi & Melon Salsa, Yuzu Kosho, Roast Lemon Mayo

NV Ayrburn Méthode Traditionelle, Marlborough, NZL 125ml

First Entrée
Burrata, Shaved Fennel, Dehydrated Grapes, Toasted Hazelnuts, Citrus, Fresh Herbs

2026 Ayrburn Pinot Gris, Gibbston/ Bannockburn, Central Otago, NZL, 75ml

Second Entrée
Grana Padano Gnocchi, Roasted Mushroom Medley, Ricotta Curds, Truffle

2024 Ayrburn 'Homestead' Pinot Noir, Bendigo, Central Otago, NZL, 75ml

Main
Lamb Cutlet & Saddle, Potato Pave, Beetroot Relish, Plum Reduction, Herb Crumb

2023 Ayrburn 'Napoleon' Pinot Noir, Bannockburn, Central Otago, NZL, 150ml

Dessert
Apple Crumble Profiterole, Caramelised Apple, Cheesecake Cream, Apple Sorbet, Crème Anglaise

2025 Ayrburn 'Late Harvest' Riesling, Marlborough, NZL, 75ml

Please note: This menu can only accommodate Coeliac and Nut Free dietary requirements.
For other allergies, please request our à la carte menu.

To preserve the integrity of the dining experience, we are unable to offer substitutions or swaps for items on the degustation menu.

WINTON