

WOONG TREE

Welcome

To Woong Tree Cellar Door & Kitchen,

Experience dining that is designed to connect. Our shared plates are intended for passing, tasting and enjoying together. Feel free to ask your server for suggestions on the ideal number of dishes for your group.

Wine with a story

Woong Tree is a family-owned vineyard located in Central Otago, renowned for its award-winning Pinot Noir and the ever popular “Blondie.”

Nestled beneath the picturesque Pisa Ranges, the vineyard, Pink Moon, spans 16 hectares dedicated to Pinot Noir, alongside smaller plantings of Chardonnay and Gewürztraminer.

The iconic Woong Tree, a local landmark over a century old, stands proudly in view of our Cellar Door & Kitchen, originally drawing locals seeking romance to “Woo” their lovers, making it a symbol of cherished moments in the community.



WINE LIST

BUBBLES

Blondie & Co. NV

GLASS: \$18 | BOTTLE: \$82

Blondie & Co. Sixty:Forty NV

GLASS: \$19 | BOTTLE: \$87

WHITES & ROSÉ

Blondie 2025

GLASS: \$15 | BOTTLE: \$67

Rosé 2024

GLASS: \$15 | BOTTLE: \$67

Pinot Gris 2025

GLASS: \$16 | BOTTLE: \$72

Gewürtz 2022

GLASS: \$16 | BOTTLE: \$72

Chardonnay 2019

GLASS: \$17 | BOTTLE: \$77

REDS

Beetle Juice Pinot Noir 2023

GLASS: \$15 | BOTTLE: \$67

Pinot Noir 2020

GLASS: \$22 | BOTTLE: \$102

Sandstorm Reserve Pinot Noir 2020

GLASS: \$34 | BOTTLE: \$162

DESSERTS

1401 Late Harvest Gewürztraminer 2023

GLASS: \$18 | BOTTLE: \$82

Tickled Pink Late Harvest 2025

GLASS: \$18 | BOTTLE: \$82

MAGNUMS

Blondie 2022

BOTTLE: \$200

Chardonnay 2013

BOTTLE: \$210

Pinot Noir 2021

BOTTLE: \$220

Sandstorm Reserve Pinot Noir 2015

BOTTLE: \$770

LIBRARY

Pinot Noir 2016

BOTTLE: \$268

Sandstorm Reserve Pinot Noir 2015

BOTTLE: \$354

SELF GUIDED WINE FLIGHTS

Mixed: Blondie, Rose, Pinot Noir \$19

White: Pinot Gris, Gewürtz, Chardonnay \$19

GUIDED WINE EXPERIENCE

Guided wine experiences available in the cellar door area from 11am - 4pm daily.

BEVERAGE LIST

BEER ON TAP

B-Effect Wanaka Lager

SMALL (285ML): \$9 | LARGE (425ML): \$13

Canyon Vacation Hazy Pale Ale 4.9%

SMALL (285ML): \$9 | LARGE (425ML): \$13

BOTTLED BEER

Steinlager Light 2.5%

LOW ALCOHOL: \$10

Garage Project Tiny Beer 0%

ZERO ALCOHOL: \$10

COCKTAILS

Tickled Pink Martini

VODKA AND TICKLED PINK: \$22

1401 Martini

GIN AND 1401 LATE HARVEST GEWURTZ: \$22

Pink Moon

VODKA, LIME & GINGERBEER WITH A
PINOT NOIR FLOAT: \$20

Beetle Juice Sangria

ORANGE LIQUEUR, BEETLE JUICE, LEMON
& SODA: \$20

Espresso Martini

VODKA, KAHLUA, COFFEE: \$22

SPIRITS

AVAILABLE DURING DINNER SERVICE ONLY

Local Gin

TONIC AND LEMON: \$12

Local Vodka

ADD MIXER: \$12

SPARKLING WATER

Antipodes

SMALL (500ML): \$6 | LARGE (1 LITRE): \$11

FRUIT JUICE

Benjer

APPLE, ORANGE, APPLE & MANGO,
APPLE & BOYSENBERRY: \$9

FIZZ

Good Buzz Kombucha

FEIJOA, RASPBERRY LEMON: \$9

Bundaberg

GINGERBEER, LEMON LIME BITTERS: \$9

Coca Cola

CLASSIC, ZERO SUGAR: \$7

Sprite

ZERO SUGAR: \$7

TEA & COFFEE

Tea

EARL GREY, BERRY SENSATION, ENGLISH
BREAKFAST, CHAMOMILE FLOWERS,
PEPPERMINT & CINNAMON, JASMINE GREEN

Coffee

A RANGE OF COFFEE'S ARE AVAILABLE.
PLEASE ASK YOUR SERVER

ALTERNATIVE MILK OPTIONS AVAILABLE

*Our menu is designed for sharing, with dishes crafted to be enjoyed together at the table.
Food will be served progressively as it's prepared.*

SMALL PLATES

WARM OLIVES - \$16

House-marinated mixed olives
(gf, df, v, vg)

SELECTION OF BREADS - \$18

Central Otago olive oil, pinot noir
reduction, homemade dukkah and
hummus (v, vg)

FRENCH ONION, BACON & MUSHROOM TART - \$27

with side salad, creme fraiche & roquette
pesto (gf)

PAN FRIED POLENTA CAKE - \$26

with roasted pumpkin compote &
crumbled feta (v, gf)

SWEETCORN ARANCINI - \$28

with roasted red pepper dressing & sour
cream (v, gf)

SPICY FRIED SQUID - \$24

Panko crumbed with lime mayo

LARGE PLATES

PANKO CRUMBED HOKI FILLET - \$42**

on warm potato salad and salsa verde

MASSAMAN LAMB CURRY - \$44

medium spice served with jasmine rice
& raita (gfo)

CONFIT DUCK LEG - \$48 **

with braised red cabbage and orange
glaze
(df, gf)

BEEF EYE FILLET - \$56 **

with confit onion & garlic, mushroom
puree, potato gratin & Pinot Noir glaze
(gf)

CAESAR ROYAL SALAD - \$38 (ADD CHICKEN - \$47)

with crisp cos lettuce, bacon, garlic
croutons, sundried tomatoes, anchovy,
Pinot Gris macerated lemon, egg,
shaved parmesan and whipped lemon
dressing (vo, gfo)

ROASTED SEASONAL VEGETABLE SALAD - \$29

(ADD GRILLED FERRY ROAD HALLOUMI - \$37)

with roquette & cashew nut pesto
dressing (v, vg, df, gf)

**** unavailable between 3 - 5pm**

gf/o – gluten free/option | df/o – dairy free/option | v/o - vegetarian/option | vg/o – vegan/option
Please advise staff of any allergies. We will do our utmost to accommodate your needs, but are not a gluten free
kitchen and cannot guarantee cross contamination does not occur

WOONGTREE

SIDES

PEAR & BLUE CHEESE SALAD - \$29

with candied walnuts and white balsamic vinegar & single origin Roxburgh walnut oil dressing (v)

SEASONAL SIDE SALAD - \$21

Cucumber, tomatoes, toasted almonds, cranberries & white balsamic dressing (v, vg, df, gf)

DUCK FAT POTATOES - \$19

Twice roasted for the ultimate in crispiness and flavour (df, gf)

FRAGRANT BIRYANI VEGETABLE RICE - \$17

with fried shallots (v, vg)

EGYPTIAN DAHL- \$27

with spiced vegetable & brown lentil curry, steamed jasmine rice & sour cream (v, vgo, dfo, gf)

PHILIPPINE UKOY - \$27

Crispy shrimp & vegetable fritters with sesame, soy & ginger dipping sauce (vo, df)

STEAK FRIES AND A CHOICE OF TWO DIPPING SAUCES - \$12

Aioli (gf), BBQ, Ranch (gf), Black Pepper & Truffle Mayo (gf)

SHARING PLATTERS

WOONG TREE PLATTER - \$85

Blackball venison salami, hot smoked salmon, slow cooked pork belly, roasted beetroot hummus, freshly baked quiche, Whitestone cheese, pickles, chutneys & breads (dfo, gfo)

CHEESE BOARD - \$40

Selection of three cheeses, quince paste, date & lemon chutney, spicy aubergine pickle & homemade crackers (v, gfo)

FOR THE KIDS

UP TO 13 YEARS OLD

CHICKEN TENDERS - \$15

with fries, tomato sauce and a sweet treat (gfo)

PASTA BOLOGNESE - \$15

with pork mince in a tomato sauce and a sweet treat (dfo)

CHEESE TOASTED SANDWICH - \$15

with fries, tomato sauce and a sweet treat (v)

KIDS VANILLA ICE CREAM - \$12

Chocolate sauce & meringue (v)

KIDS FLUFFY - \$4

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WOONG TREE

DESSERTS

BANOFFEE PIE - \$21

Delicious combination of bananas, cream & caramel biscoff crumbs and shaved dark chocolate (v)

SICILIAN ORANGE SYRUP CAKE - \$19

served warm with bitter orange sryup & soft whipped cream (v, vg, dfo, gf)

SEASONAL SORBET - \$12

Please ask your server for the flavour of the day with homemade baking (gf, df, v)

CHEESE BOARD - \$40

Selection of three cheeses, quince paste, date & lemon chutney, spicy aubergine pickle & homemade crackers (v, gfo)

AFFOGATO - \$13

(ADD FRANGELICO OR KAHLUA - \$19)

A scoop of vanilla ice cream paired with a shot of hot espresso (v)

ICE CREAM - \$12

Please ask your server for the flavour of the day with homemade baking (v)

RICH CHOCOLATE MUD CAKE - \$23

Rum spiked creme patisserie & French vanilla ice cream (v)

HOMEMADE COOKIES - \$12

A tempting selection of freshly baked cookies, perfect for sharing (v)

LIQUID DESSERTS

1401 LATE HARVEST GEWÜRZTRAMINER 2023

Glass (75ml): \$18 | Bottle: \$82

TICKLED PINK LATE HARVEST 2025

Glass (75ml): \$18 | Bottle: \$82

TEA & COFFEE AVAILABLE

gf/o – gluten free/option | df/o – dairy free/option | v/o - vegetarian/option | vg/o – vegan/option
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WOONG TREE



WOONGTREE

VINEYARD

Wine Club



TWO SHIPMENTS A YEAR DELIVERED TO YOUR DOOR

6 bottles - 10% discount | 12 bottles - 15% discount

Join Now:



Please visit our website for terms and conditions

Wooing Tree Vineyard | Cromwell | Central Otago
wineclub@woongtree.co.nz | woongtree.co.nz

TAKE-AWAY WINE LIST

BUBBLES

Blondie & Co. NV

Bottle: \$45

Blondie & Co. Sixty:Forty NV

Bottle: \$48

WHITES & ROSÉ

Blondie 2025

Bottle: \$35

Rosé 2024

Bottle: \$34

Pinot Gris 2025

Bottle: \$37

Gewürtz 2022

Bottle: \$37

Chardonnay 2019

Bottle: \$43

REDS

Beetle Juice Pinot Noir 2023

Bottle: \$33

Pinot Noir 2020

Bottle: \$52

Sandstorm Reserve Pinot Noir 2020

Bottle: \$90

DESSERTS

1401 Late Harvest Gewürztraminer 2023

Bottle: \$45

Tickled Pink Late Harvest 2025

Bottle: \$45

LIBRARY 750ML

Pinot Noir 2016

Bottle: \$130

Sandstorm Reserve Pinot Noir 2015

Bottle: \$180

LARGE FORMAT

Blondie 2022

Magnum: \$110

Pinot Noir 2021

Magnum: \$130

LIBRARY LARGE FORMAT

Chardonnay 2013

Magnum: \$120

Sandstorm Reserve Pinot Noir 2015

Magnum: \$480

Pinot Noir 2014

Jeroboam: \$520