

ELIZA

A NARAMATA WINE BAR

SNACKS

OLIVES house blend	7
CHIPS all-dressed classics	6
DANA'S BREAD artisan sourdough, miso onion butter	8
CHICHARRON pork, paprika, smoked onion	7

CHEESE

TIGER BLUE <i>POPLAR GROVE</i> sunflower macaron, beet jam	12
CAMEMBERT <i>POPLAR GROVE</i> oyster mushrooms, desert honey	15
BURRATA <i>TANTO LATTE</i> fresh peas, roasted onion confit	18
AGED CHEDDAR <i>FARMHOUSE</i> black pepper gougères, green apricot chutney	14

MEAT

PORK RIBS maple glaze, fir tip crumble	16
BEEF & POTATO fancy hashbrowns with beef marmalade	16
CHICKEN CROQUETTAS green garlic aioli	14

VEGGIES

RADISHES baby radishes dipped in honey mustard	8
LETTUCE young bibs with green goddess dressing	12
BEETS smoked beets, 'boursin' dressing	11

SHAREABLE PLATES

LAMB SAUSAGE paprika spiced, house hummus, preserved tomato dressing	28
ARCTIC CHAR cured and roasted, young kales, heirloom beans	29
BEEF CHEEKS slow cooked beef cheeks, wilted greens, salsa verde	27
CARROTS blistered Klippers carrots, polenta, ricotta, confit onion sauce	26

SWEETS

BASQUE CHEESECAKE peach jam	11
RHUBARB 'CRUMBLE' yoghurt sorbet, fennel pollen	10

*At Naramata Inn, nothing is more important than quality, seasonality, and freshness.
To ensure you are able to enjoy the very best of the moment, our menus are subject to variation.*