



RUAPEHU ROOM RESTAURANT



SEAFOOD ON ICE

Freshly shucked oysters, mignonette, lemon (6/9/12)	Market price
Steamed Marlborough shells, mussels, clams, scallops, nuoc cham, lime	Market price
King prawns, smoked tomato mayonnaise, lemon	Market price

SIGNATURE DISH

Ruapehu Room signature chilled seafood platter	Market price
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Freshly shucked oysters, mussels, clams, scallops, king prawns, marinated squid, octopus, manuka smoked salmon, daily ceviche, condiments, lemons, limes

APPETISERS

Seasonal organic tomato, burrata, basil, pickled red onion, rocket, Hawkes Bay olive oil (gf, v)	24
Marlborough green mussel chowder, dill oil, sour dough croutons, caviar	22
Homemade crab cake, spiced avocado remoulade, lemon, cress	26
Local grass-fed beef tartare, chive pesto, capers, cornichons, egg yolk, garlic crostini	26
Duck liver parfait, baby cress, cornichon, apple and pear relish, toasted brioche	22
New Zealand manuka smoked salmon, chive crème fraiche, caper eschalot salad, salmon roe (gf)	28
Wild mushroom, porcini, truffle risotto, reggiano parmigiano, olive oil, basil (v)	22

GRILLED SEAFOOD

East Coast deep-sea red snapper fillet	46
Hawkes Bay crayfish (whole/half)	Market price
Akaroa salmon fillet	42
Daily market seafood specialities	Market price

CHAR-GRILLED

Savannah angus grass fed t-bone, 400gm	55
Savannah angus grass fed rib eye, bone on, 28 days dry aged, 380gm	48
Wakanui Ashburton Hereford grain fed sirloin, 250gm	46
Taupo Beef sustainably farmed angus fillet, 180gm	48
Bindaree New South Wales grain fed tomahawk 1.2kg	130
Lamb cutlets, roasted vine tomatoes, garlic puree and grilled zucchini	45
Spatchcock chicken, chimichurri	38

SLOW COOKED AND BRAISED

Braised lamb shank, pappardelle, gremolata	46
Twice cooked Muscovy duck, seeded mustard	46
Baked beef cheek, oxtail, mushroom, puff pastry pie	44
New Zealand Coastal Spring roasted lamb rack, roasted vine tomatoes, garlic puree and grilled zucchini	48

SIGNATURE DISH

Ruapehu Room signature Chateau Briand	120
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Taupo grain-fed beef tenderloin, roasted field mushrooms, grilled asparagus, agria potato mash, garlic butter steak fries, spinach puree, broccolini, sauces, mustards, bearnaise.

SIDES

Agria potato mash	10
Garlic butter french fries	10
Steamed seasonal vegetables, lemon butter	10
Grilled asparagus, broccolini, olive oil, lemon	10
Roasted field mushrooms, Persian feta	10
Buttered spinach puree	10
Choice of three sides	26

DESSERTS

New Zealand seasonal fruit pavlova, whipped cream, truffle	16
Chocolate lava fondant, orange marmalade, raspberry ice cream	16
Amaretto apple, black Doris plum crumble, hazelnut custard, vanilla ice cream	17
Bourbon vanilla crème brulee, Otago stone fruits two ways: poached & sorbet	18
Ice cream celebration bowl, berries, wafers, sprinkles	17
Selected New Zealand cheeses, fruits, nuts, pastes, crisp breads	19
Chocolate snicker bar, chocolate slice with caramel and peanuts (vv)	10