



RUAPEHU ROOM RESTAURANT



STARTERS

Artisan Breads (v)	15
Cold pressed olive oil, balsamic reduction and confit garlic, butter	
Soup of the Day (gf, vegan)	15
Ask wait-staff for the chef's daily soup	
Smoked Ham Hock Soup	20
Split peas and lentils, garlic grilled baguette	
Heirloom Tomato Mozzarella Salad (v)	23
Heirloom tomatoes, avocado pudding, basil snow and organic buffalo mozzarella	
Regal Salmon Beetroot Cured (df)	26
Orange and baby radish salad, horse radish, baby cress	
Sea Scallops & Prawns (gf, df, contains nuts)	30
Burmese tomato salad, coriander pesto, fried onions, tamarind gel	
Blue Swimmer Crab Tortellini	27
Tossed in a kaffir lime sauce, sweetcorn custard, purple sango, parmesan & squid ink	
Warm Smoked Chicken Breast Salad (df)	25
Mango textures, crispy bacon, pea sprouts, pumpkin seeds, roasted citrus dressing	
Seared Angus Beef Carpaccio	25
Shaved pecorino romano, village press olive oil, pickled shallot	

MAIN COURSE

Wild Mushroom Risotto (v)	32
Mascarpone cheese and panko fried courgettes	
Portobello Mushrooms Oven Roasted (v)	29
On braised puy lentils, cauliflower "cous cous" and broccoli	
Southern Blue Cod (gf available on request)	46
Clam chowder, squid ink gnocchi, snow peas and nasturtium	
Free Range Chicken Breast (gf)	42
Feta & herb portobello mushroom, potato puree, leek, jus	
Confit Duck Leg (gf)	45
Haricot blanc puree, edamame and bacon, parsnip chips, plum chutney, jus	
Silver Fern Beef Tenderloin (gf)	45
Piko piko fern, confit potatoes, candied tomato, cauliflower puree & braised beef cheek	
Roasted Pork Belly (gf)	45
Lentil de puy, confit fennel, pommery cracker, apple gel	
Canterbury Venison Osso Bucco (gf)	48
Braised venison, tuscan polenta, baby vegetables, roasted pimento, truffle jus	

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SIGNATURE DISHES

Chateaubriand for Two	87
Angus beef fillet pan seared, seasonal vegetables, potatoes, béarnaise sauce & pan jus	
Lamb Shoulder for Two	80
Slow Cooked Sousvide for twelve hours, roasted vegetables and sauce selection	
South Island Farmed Venison Denver Leg for Two	87
Seasonal vegetables, plum jus & béarnaise sauce (<i>note; this dish is cooked medium rare</i>)	

SIDES

Steamed Green Vegetables with olive oil.....	10
Panko Fried Courgettes with raita yoghurt.....	10
Mesclun Salad with tamarillo dressing.....	10
Parmesan Layered Potatoes	10

DESSERTS

Apple & Walnut Filo (contains nuts)	20
Calvados fluid gel, honey & thyme custard, ginger crunch	
Ginger Mascarpone Tart (contains nuts)	20
Pistachio raspberry meringue, rhubarb sorbet & compote	
Rosemary & Vanilla Panna Cotta (gf)	20
Raspberry gel, lemon crunch, kiwi tartare	
Jaffa Mousse (gf, contains nuts)	20
Chocolate soil, orange jelly, anglaise sauce	
Bread & Butter Pudding	20
French vanilla ice, cranberry	
Trio of Sorbet (gf, contains nuts)	20
Whipped cream, almond tuile	
Cheese for one (contains nuts)	28
Choice of any three: French Brie Aged (Puhoi), Cheddar, Blue (Kikorangi), Goat's Cheese Cheeses served with manuka honey comb, dried fruits, crackers and grapes	
Cheese for three (contains nuts)	44
See above	