



RUAPEHU ROOM RESTAURANT



STARTERS

Artisan Breads (v)	15
Cold pressed olive oil, balsamic reduction and herb butter	
Soup of the Day (gf, vegan)	15
Ask wait-staff for the chef's daily soup	
Beef Carpaccio (gf)	24
Pickled shallots, parmesan, roasted olive tapenade, mixed lettuce & balsamic	
Roasted Pork Belly (gf, p)	24
Baby apples, masterstock emulsion, tamarind gel, micro salad	
Tomato Bocconcini Salad (v, gf - vegan on request)	26
Smoked tomatoes, dried tomatoes, avocado pudding, sundried tomato pesto	
Gratinated green lip mussels - 1/2 Doz (gf)	28
Spicy arrabiata sauce, smoked cheddar cheese, herbs	
Hokkaido scallops & prawns (gf, nuts)	27
Burmese tomato, parsnip puree, cider apples, tamarind gel	
Blue Swimmer Crab Tortellini	28
Tossed in a kaffir lime sauce, sweetcorn custard, parmesan & squid ink tuile	

MAIN COURSE

Chargrilled cauliflower steak (v, gf - vegan on request)	34
Fresh local mushrooms, thyme, braised puy lentils, broccolini	
Rich green pea risotto (gf, v - vegan on request)	34
Edamame beans, green peas, spinach, broccolini, mascarpone, parmesan, truffle oil	
Fish of the day	46
Locally sourced fish with a chef's creative twist	
Slow braised Venison Osso Bucco (gf, p)	42
Baby vegetables, dried balsamic, pumpkin puree, truffle jus	
Free Range Chicken Breast (gf)	42
Portobello mushroom, potato mousseline, feta crumble, leeks, jus	
Slow braised New Zealand Lamb shank (df)	48
Fig port jus, dukkha pumpkin, baby vegetables	
Silver Fern Beef Tenderloin 200g (gf)	46
Piko Piko fern, confit potatoes, candied tomato, cauliflower puree & braised beef cheek	
Ora King Salmon (df)	48
Sesame ginger glaze, minted pea emulsion, wakame soba noodles, toasted sweetcorn	

Vegan - all plant based food v - vegetarian gf - does not contain gluten
nuts - contains nuts df - dairy free p - contains pork

RUAPEHU ROOM

SIGNATURE DISHES

Chateaubriand for Two	110
Angus beef fillet pan seared, béarnaise sauce & pan jus	
Lamb Shoulder for Two (df)	95
Slow Cooked Sousvide for twelve hours, mint chimichurri & English mustard	

SIDES

Chef seasonal vegetables (gf, df) - local market vegetables.....	10
Panko Fried Courgettes (v) with raita yoghurt.....	10
Mesclun Salad (vegan, gf, df) with tamarillo dressing.....	10
Baby potatoes (gf) with butter, olive oil, thyme, garlic confit.....	10

DESSERTS

Apple & Walnut Filo	20
Calvados fluid gel, honey & thyme custard, ginger crunch	
Pistachio tart	20
Rum raisin ice cream, orange candy, pistachio raspberry meringue	
Jaffa Mousse (gf, contains nuts)	20
Chocolate soil, orange jelly, anglaise sauce	
Fluffy cheesecake	20
Berry compote, dried mandarin	
Trio of Sorbet (gf, nuts)	20
Whipped cream, almond tuile	
Cheese platter	30
Chef's selection of 3 different cheeses served with Manuka honeycomb, dried fruits, crackers	