

# Ruapehu Room Menu

## ***Breads***

Ciabatta with pomegranate syrup, dukkha and olive oil \$11

## ***Entrée***

### **Soup of the Day**

with ciabatta \$13

### **Truffle and mushroom ravioli**

with pinot gris and cream \$18

### **Ostrich Carpaccio**

on cucumber and mint salad with wasabi vinaigrette \$18

### **Pan seared scallops**

with pancetta crisp and Kilpatrick emulsion \$17

### **Smoked salmon mousse**

with pumpernickel, sauce grabiche and honey mustard dressing \$17

### **Fresh Smoked duck spring rolls**

with ponzu and chilli dipping sauce \$18

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## ***Mains***

<b>Grilled Fillet of Beef</b>	\$36
on mushroom sauté with horseradish crème fraiche and semi dried tomato	
<b>Pancetta Rolled Roast Fillet of Pork</b>	\$34
with a spiced apple spring roll, brandy steeped prunes and calvados sauce	
<b>Fish of the Day</b>	\$36
on lemon orzo with harrissa sabayon	
<b>Chateaubriand</b>	\$82
<b>Herb Crusted Rack of Lamb</b>	\$38
on rosemary roast vegetables and roast jus	
<b>Roast Breast of Chicken</b>	\$35
on potato, mustard and celeriac mash with sauce maitaise	
<b>Couscous Stuffed Peppers</b>	\$34
with a cherry tomato and white balsamic ragout	
<b>Roast Rack of Venison</b>	\$38
on a polenta and blue cheese cake with red wine sauce	
<b>Confit of Duck Leg</b>	\$39
And grilled duck breast with savoy cabbage and morello cherry jus	

## ***Accompaniments***

Fondant potato	\$8
Endive, Kikorangi and apple salad	\$8
Zucchini fries with curry emulsion	\$8
Garden Salad	\$8
Tomato and bocconcini salad	\$8

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## ***Desserts***

<b>White Chocolate Brulee</b>	\$16
<b>Mascarpone Mousse</b> with compote of fruit	\$16
<b>Chocolate and Almond Pudding</b> with whisky caramel sauce	\$16
<b>Iced Terrine of Nougatine</b> with passion fruit sauce	\$16
<b>Rhubarb crumble</b> with cinnamon ice cream	\$16
<b>Petit four</b> with Coffee or Tea	\$16

## ***Cheese***

<b>Kapiti Kikorangi Blue</b> Kapiti -New Zealand	\$16
<b>Whitestone Brie</b> Oamaru - New Zealand	\$16
<b>Geraldine Aged Cheddar</b> Geraldine - New Zealand	\$16
<b>Three Cheese Selection</b>	\$34

All Cheeses served with a selection of accompaniments

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