



## The Ruapehu Room

### BREADS

fresh daily baked artisan breads served with dukkah, virgin press olive oil and aged balsamic \$ 10.00

### ENTREES

**Soup of the Day** \$16.00  
*with freshly baked bread, introduced by the Maitre'd*

**Vine Ripened Tomato Consommé** \$ 18.00  
*with lemon ricotta ravioli and purple basil*

**Sesame Scallops** \$ 20.00  
*on pickled carrot, daikon and cucumber salad, with a mint and coriander dressing*

**Timbale of Salmon Tartare** \$ 18.00  
*with avocado and a citrus and curry emulsion*

**Shredded Duck and Wonton Stack** \$ 18.50  
*with a Vietnamese herb noodle salad and sticky soy dressing*

**Grilled Haloumi** \$ 18.00  
*with sweet and sour peperonata, wild rocket salad and an olive tapenade*

**Smoked Venison Carpaccio** \$ 21.00  
*with tamarillo, blue cheese panna cotta and a honey and rosemary vinaigrette and sautéed oyster mushrooms*

## **MAINS**

<b>Duo of Lamb</b>	\$ 38.00
<i>feta, sundried tomato and herb crusted rack with caramelised sweet breads, aubergine croquette, caponata and a pomegranate jus</i>	
<b>Eye Fillet of Beef</b>	\$ 38.00
<i>with confit lemon and thyme potato, vine ripened tomato, smoked garlic and cabernet jus</i>	
<b>Classic Chateaubriand</b>	\$ 78.00
<i>500g of New Zealand Angus beef, with a medley of summer vegetables, vine ripened tomato, sauce béarnaise and pan jus</i>	
<b>Free Range Chicken Supreme</b>	\$ 36.00
<i>honey, cardamom and pistachio crusted on a strawberry polenta cake with broccolini, watercress and tomato and pomegranate dressing</i>	
<b>Market Fresh Fish of the Day</b>	\$ 36.00
<i>on a minted pea and prawn risotto with a vanilla and lime emulsion</i>	
<b>Wild Rabbit Loins</b>	\$ 38.00
<i>rubbed in Horopito served with hazelnut spaetzle, wild mushrooms and Valrhona chocolate jus</i>	
<b>Eggplant and Lentil Marsala</b>	\$ 32.00
<i>with sweet and sour raita and a tamarind glaze</i>	
<b>Pork Fillet</b>	\$ 36.00
<i>wrapped in wood smoked bacon, stuffed with figs and pine nuts, on kumara rosti and calvados jus</i>	
<b><u>SIDE DISHES</u></b>	\$ 8.00
Steamed summer greens with orange infused olive oil and hazelnuts	
Gourmet potatoes with salsa verde	
Aubergine croquettes with green tahini sauce and pomegranate seeds	
Rocket, beurre bosc pear and Kikorangi blue with tamarillo dressing	
Tossed garden green salad with sunflower seeds	
<b><u>DESSERTS</u></b>	
<b>Caramelised Passionfruit Creams</b>	\$ 16.00
<i>with raspberries and a glass biscuit</i>	
<b>Valrhona Chocolate Marquise</b>	\$ 16.00
<i>with berry sorbet and a almond tuille</i>	
<b>Lemon and Lime Tart</b>	\$ 16.00
<i>with citrus confit, minted strawberry and orange salad</i>	
<b>Summer Berry Mille Feuille</b>	\$ 16.00
<i>layers of crisp honey and pistachio filo pastry, whipped vanilla marscapone and summer berries</i>	
<b>Trio of Sorbets</b>	\$ 16.00
<i>with pistachio tuill</i>	

**CHEESE SELECTION**

Your choice of 3 served with quince paste, gourmet crackers and grapes

\$ 24.00

**Whitestone Windsor Blue** (*Otago*)

**Whitestone Monte Christo Sheep's Milk** (*Otago*)

**Kaimai Mature Cheddar** (*South Auckland*)

**Mt Herbert Goats Cheese** (*Kapiti*)

Please note the menu is subject to change