

TIMELESS DINING AT
THE
RUAPEHU
RESTAURANT

Artisan Breads (v)	13
Ciabatta, wholegrain and focaccia with olive-balsamic and dukkah	
French Onion Soup	16
Gruyere crostini	
Soup of the Day (gf,v)	16
Ask wait-staff for the chef's daily soup	
Baby Beet & Carrot Salad (v)	19
With gorgonzola, crispy sour dough, sage oil & leaves	
Seared Prawn Salad (gf)	20
Rocket-mint and tropical fruit salad	
Chatham Island Crayfish Tortellini	23
Chorizo and crayfish bisque, pea tendrils salad	
Soy & Rice Wine Organic Seared Chicken Breast Salad	19
Citrus fruit, egg noodles and a light lemon dressing	
Smoked Angus Beef Carpaccio (gf)	22
Doris plum, black truffle snow and celery heart salad	
South Island Paua Fritters	28
Kawakawa leaves, béarnaise and lemon	
Main course	
Wild Mushroom & Winter Vegetable Risotto (v)	30
Panko courgette, mascarpone cheese	
Pan Seared Atlantic Salmon (gf)	39
Ratatouille, crispy prosciutto, burnt ginger jus, caper dressing	
Free Range Chicken Breast (gf)	36
Feta & herb portobello mushroom, potato puree, leek, jus	
Organic Duck Breast	43
With pulled duck leg croquette, carrot puree, parsnip and celery, orange jus	
Southern Lamb Rack	40
Veal sweetbreads, zucchini fritter, portobello mushroom, aubergine pickle, medjool date	
Silverfern Beef Tenderloin (gf)	40
Beef tenderloin, piko piko fern, confit potatoes, candied tomato, cauliflower puree & beef cheek	
Roasted Pork Fillet	38
Sautéed spinach, apple spring roll, calvados jus	