

TIMELESS DINING AT
THE
RUAPEHU
RESTAURANT

Sentimental Menu

Entrees

French Onion Soup

Our take on this classic soup accompanied with gruyere crostini

Baby Beet & Carrot Salad (v)

Adorned with gorgonzola cheese, crispy sour dough, leaves & finished with sage oil

Seared Prawn Salad (gf)

Pan seared prawns served on a bed of rocket, mint and tropical fruit salad

Soy & Rice Wine Organic Seared Chicken Breast Salad

With Citrus fruit, egg noodles drizzled with a light lemon dressing

Smoked Angus Beef Carpaccio (gf)

Complemented with doris plum, black truffle snow and celery heart salad

Main course

Wild Mushroom & Winter Vegetable Risotto (v)

Panko courgette, mascarpone cheese

Pan Seared Atlantic Salmon (gf)

Ratatouille, crispy prosciutto, burnt ginger jus, caper dressing

Free Range Chicken Breast (gf)

Feta & herb portobello mushroom, potato puree, baby leek, jus

Silverfern Beef Duo (gf)

Beef cheek, beef tenderloin, piko piko fern, hungi potatoes, candied tomato & cauliflower puree

Roasted Pork Fillet

Sautéed baby spinach, apple spring roll, calvados jus

Desserts

Cardamom Pannacotta

Toasted pistachio tuile, freeze dried fruit, fresh cream

Lemon and Lime Tart

Citrus and kiwi fruit salad

Trio of Sorbet