

## ENTREES

|  |                  |                |
|--|------------------|----------------|
| <b>Soup du Jour</b> GFA / VGA  |                  | <b>15</b>      |
| Chefs own creation of inviting winter flavours served with warm house made bread. Your server will advise todays offering  |                  |                |
| <b>Artisan Bread &amp; Dips Platter</b> V / GFA  |                  | <b>15</b>      |
| Chef's selection of dips with balsamic vinegar & extra virgin olive oil  |                  |                |
| <b>Tandoori Prawns</b> GFA / DFA   |                  | <b>20</b>      |
| Marinated tandoori spiced prawns served with mint yoghurt & mango salsa...perfect winter starter   |                  |                |
| <b>Charcuterie Board for two</b> GFA / VA  |                  | <b>25</b>      |
| Selections of Italian salami & prosciutto with pan fried crumbed olives stuffed with goat cheese, cornichons red peppers, artichokes and home baked ciabatta bread |                  |                |
| <b>Pan Seared Scallops</b> GF  |                  | <b>22</b>      |
| Succulent jumbo Atlantic scallops on truffled cauliflower puree with crispy prosciutto garnish   |                  |                |
| <b>Strozzapreti Napolitano</b> V   | <b>entrée 18</b> | <b>main 28</b> |
| Hand rolled pasta topped with this classic Italian tomato & garlic based sauce   |                  |                |

\*GFA – gluten free available

\* V – vegetarian

\* VGA – vegan available

\* DFA – dairy free available

## CHEFS SHARING SELECTIONS

### AVAILABLE APRÈS SKI OR WHEN IT SUITS YOU!

|   |           |
|---|-----------|
| <b>Polenta &amp; Herb Fries</b> V/GA / GF<br>Crispy polenta served with aioli   | <b>15</b> |
| <b>Classic Margherita Pizza</b> V / GFA<br>Our spin on this Italian classic...tomato, mozzarella & basil                            | <b>22</b> |
| <b>Capricciosa Pizza</b><br>Topped with garlic prawns & Spanish chorizo with anchovy as an option for the brave. A winter favourite | <b>28</b> |
| <b>Pollo Pizza</b> GFA<br>Manuka smoked chicken breast, camembert & cranberry pizza   | <b>26</b> |
| <b>Vege Pizza</b> V<br>Our vegetarian option with mushrooms, tomatoes, kale, zucchini & confit garlic                               | <b>25</b> |

## SIDES

|   |
|---|
| Chunky Chips V / GF   |
| Fresh salad leaves with pomegranate dressing - V / GF                   |
| Winter Vegetable Medley - V / GF  |
| Baby carrots with mascarpone, gorgonzola & candied walnut crumbs V / GF |

**\$8 each**

## MAINS

**Merino Lamb Rump** GFA **38**

New Zealand Silver Fern Merino lamb rump slow cooked to pink perfection, fetta & potato croquettes, winter vegetables, mint pesto & red wine jus

wine suggestion: *Highfield Pinot Noir*

**Canterbury Confit Duck** GF **38**

Local Canterbury confit leg of duck with spiced plum sauce, medley mushroom ragout & slow roasted Jerusalem artichokes

wine suggestion: *Woioing Tree Rose*

**BBQ Pork Belly** GF **36**

Twice cooked and bbq finished free farmed pork belly miso kumara puree, bok choy & char siu glaze

wine suggestion: *Pablo Claro Tempranillo Organic*

**Angus Canterbury Beef Cheek** GF **35**

Slow cooked to perfection served with chard onion, truffle mash crispy kale and oxtail jus

wine suggestion: *Peter Lehmann "Max's" Shiraz*

**Aotearoa Salmon** GF **35**

Baked to perfection this fresh Aoroki salmon served with saute greens, agria rosti and topped with natural lemonaise.

wine suggestion: *Amisfield Sauvignon Blanc*

**Strozzapreti Napolitano** V **28**

Hand rolled pasta topped with this classic Italian tomato & garlic based sauce

wine suggestion: *Chianti Classico Italy*

## DESSERTS

**Crème Brûlée** GFA **16**  
Traditional French dessert served with sticky figs and candied hazelnut

**Dark Chocolate Fondant** **18**  
Winter favourite this molten chocolate cake with vanilla bean  
Espresso anglaise

**Petite Lemon Meringue Pie** **18**  
Trio of petite tangy lemon meringue tarts with Chantilly cream

**Chef's Cheese Selection** GFA **selection for 1 - 15**  
**selection for 2 - 25**  
Premium selection of New Zealand Kapiti cheese  
wine suggestion: Perfect with a glass of De Bortoli 21yr old port

**Enjoy Apres Ski Cocktails by the open fire**  
**Open 4:30pm till late**  
**5 – 6pm Happy Hour**

**For bookings please call**  
**(03) 302 8885 or see Reception**

**43 Barkers Rd    Methven    Mt Hutt Village**  
Prices / Menu may change according to availability of seasonal produce  
**Children's menu also available**