



<b>Artisan Breads (v)</b>	<b>13</b>
Ciabatta, wholegrain and focaccia with olive-balsamic and dukkah	
<b>French Onion Soup</b>	<b>16</b>
Gruyere crostini	
<b>Soup of the Day (gf,v)</b>	<b>16</b>
Ask wait-staff for the chef's daily soup	
<b>Baby Beet &amp; Carrot Salad (v)</b>	<b>19</b>
With gorgonzola, crispy sour dough, sage oil & leaves	
<b>Seared Prawn Salad (gf)</b>	<b>20</b>
Rocket-mint and tropical fruit salad	
<b>Blue Swimmer Crab Tortellini</b>	<b>23</b>
Crayfish & Chorizo Bisque, Snow Pea Tendrils, Tamarillo Dressing	
<b>Soy &amp; Rice Wine Organic Seared Chicken Breast Salad</b>	<b>19</b>
Citrus fruit, egg noodles and a light lemon dressing	
<b>Smoked Angus Beef Carpaccio (gf)</b>	<b>22</b>
Doris plum, black truffle snow and celery heart salad	
<b>Trio of King Ora Salmon</b>	<b>28</b>
Tartare with apple and wasabi: blowtorched with yuzu marmalade: 60' charcoal smoked with seaweed salad	
<b>Main course</b>	
<b>Wild Mushroom &amp; Winter Vegetable Risotto (v)</b>	<b>30</b>
Panko courgette, mascarpone cheese	
<b>Pan Seared Atlantic Salmon (gf)</b>	<b>39</b>
Ratatouille, crispy prosciutto, burnt ginger jus, caper dressing	
<b>Free Range Chicken Breast (gf)</b>	<b>36</b>
Feta & herb portobello mushroom, potato puree, leek, jus	
<b>Organic Duck Breast</b>	<b>43</b>
With pulled duck leg croquette, carrot puree, parsnip and celery, orange jus	
<b>Lamb Round Fillet</b>	<b>40</b>
Honey Glazed Baby Carrots, Roasted Turnips, Kumara Puree, Green Peas Parmesan & Minted Jus	
<b>Silverfern Beef Tenderloin (gf)</b>	<b>40</b>
Beef tenderloin, piko piko fern, confit potatoes, candied tomato, cauliflower puree & beef cheek	
<b>Roasted Pork Fillet</b>	<b>38</b>
Sautéed spinach, apple spring roll, calvados jus	

***Ruapehu Room Signature Dish***

***Chateaubriand for Two***

*Angus beef fillet pan seared, seasonal vegetables, potatoes,  
béarnaise sauce & pan jus*

*85*

**Sides 9**

**Steamed Green Vegetables**

Olive oil

**Parmesan Layered Potatoes**

**Panko Fried Courgettes**

Raita yoghurt

**Mesclun Salad**

Balsamic dressing

**Desserts 18**

**Apple and walnut filo**

Calvados fluid gel/Honey and thyme custard/Ginger crunch

**Ginger mascarpone tart**

Pistachio raspberry meringue/Rhubarb sorbet and compote

**Rosemary and vanilla panna cotta (gf)**

Raspberry gel/Lemon crunch/Kiwi tartare

**Jaffa mousse (gf)**

Chocolate soil/Orange jelly/Anglaise sauce

**Bread and butter pudding**

French vanilla ice/Cranberry

**Trio of Sorbet (gf)**

Whipped cream/almond tuile

**Cheese**

**Choice of three**

**one person 26 / two persons 42**

Served with Manuka honey comb, dried fruits, crackers and grapes

**French Brie**

**Aged (Puhoi) Cheddar**

**Blue (Kikorangi)**

**Goat's Cheese**