

TIMELESS DINING AT
THE
RUAPEHU
RESTAURANT

Artisan Breads (v)	13
Cold pressed olive oil, balsamic reduction and confit garlic, butter	
Soup of the Day (gf,vegan)	15
Ask wait-staff for the chef's daily soup	
Smoked Ham Hock Soup	16
Split peas and lentils, garlic grilled baguette	
Heirloom Tomato Mozzarella Salad (v)	20
Heirloom tomatoes, avocado pudding, basil snow and buffalo mozzarella	
Regal Salmon Beetroot Cured (df)	22
Orange and baby radish salad, horse radish, baby cress	
Sea Scallops & Prawns (gf,df)	28
Burmese tomato salad, coriander pesto, fried onions, tamarind gel (gf)	
Blue Swimmer Crab Tortellini	23
Tossed in a kaffir lime sauce, sweetcorn custard, purple sango, parmesan	
Warm Smoked Chicken Breast Salad (df)	21
Mango textures, crispy bacon, pea sprouts, pumpkin seeds, roasted citrus dressing	
Seared Angus Beef Carpaccio	21
Shaved pecorino romano, village press olive oil, pickled shallot	
Main course	
Wild Mushroom Risotto (v)	30
Mascarpone cheese and panko fried courgettes	
Portobello Mushrooms Oven Roasted (Vegan)	25
On braised puy lentils, cauliflower "cous cous" and broccoli	
Southern Blue Cod (gf)	39
Clam chowder, squid ink gnocchi, snow peas and nasturtium	
Free Range Chicken Breast (gf)	36
Feta & herb portobello mushroom, potato puree, leek, jus	
Confit Duck Leg (gf)	43
Charred shallots, haricot blanc puree, edamame and bacon, parsnip chips, plum chutney, jus	
Silver Fern Beef Tenderloin (gf)	40
Piko piko fern, confit potatoes, candied tomato, cauliflower puree & braised beef cheek	
Roasted Pork Belly (gf)	38
Lentil de puy, confit fennel, pommery cracker, apple gel	
Venison Rack (gf)	45
Cooked medium rare, butternut squash, spinach, roasted field mushroom, fire roasted pimento	

gf – gluten free

df – dairy free

v- vegetarian

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