

TIMELESS DINING AT

THE

# RUAPEHU

## RESTAURANT

### ENTREES

Artisan Breads .....	\$10.00
<b>French Onion Soup</b> .....	\$16.00
Topped with a Gruyere Cheese Crouton	
<b>Soup of the Day</b> .....	\$16.00
<b>Caramelised Pork Salad</b> .....	\$18.50
Green Mango, Cilantro, Mint & Bean Sprouts	
<b>Grilled Vegetable Terrine</b> .....	\$18.50
With Salad Julienne, Goats Cheese & Balsamic Cream Dressing	
<b>Eggs Benedict on Salmon Gravlax</b> .....	\$19.50
Toasted Brioche & Sautéed Spinach Laced with Lemon Hollandaise	
<b>Prawns with Rocket Pesto</b> .....	\$18.50
Drizzled with Vanilla Oil & Served with Mint Marinated Melon	
<b>Seared Chicken Breast in a Soya &amp; Rice Wine Marinade</b> .....	\$18.50
On an Orange Noodle Salad with Light Lemon Dressing	

### MAINS

<b>Creamy Mascarpone Risotto</b> .....	\$30.00
With Roasted Winter Vegetables, Panko Courgettes, Red Pepper Coulis, Baby Spinach & Snow Peas	
<b>New Zealand Beef Eye Fillet with Beef Cheek Terrine</b> .....	\$36.50
With Dauphine Potato & Soya Beans	
<b>Seared South Island Salmon</b> .....	\$38.00
On Ratatouille with Prosciutto Ham & Ginger Jus	
<b>Three Bone Lamb Rack</b> .....	\$36.50
Macadamia Crust, Minted Pea Puree, Sautéed Lamb Sweetbreads, Potato Cake, Pan Jus	
<b>Duck a l'Orange</b> .....	\$38.50
Confit Of Duck Leg, Coriander & Carrot Puree	
<b>Free Range Chicken Breast</b> .....	\$35.00
On Baked Portobello Mushroom, Potato Mousseline & Persillade	

## MAINS - CONTINUED

**Roasted Pork Fillet** ..... \$35.00  
On Wilted Spinach, Apple Spring Roll & Calvados Sauce

**The Ruapehu Room Signature Dish** ..... \$79.50  
Chateaubriand for Two  
Angus Beef Fillet Pan Seared, Seasonal Vegetables, Potatoes, Béarnaise Sauce & Pan Jus

## SIDE DISHES

**Steamed Green Vegetables**, Hazelnuts, Orange Infused Olive Oil ..... \$8.00  
**Dauphinoise Potatoes** ..... \$8.00  
**Fried Panko Courgettes with Raita** ..... \$8.00  
**Crisp Green Salad** with Balsamic Dressing ..... \$8.00

## DESSERT

**Baked Banana & Coconut Filo** ..... \$16.00  
With Caramelised Pineapple  
**Rich Chocolate Slice** ..... \$16.00  
With Crème de Menthe Cream  
**Cardamom Panna Cotta** ..... \$16.00  
With Rose Water Syrup & Toasted Pistachio Nuts  
**Caramelised Lemons & Lime Tart** ..... \$16.00  
With a Citrus Confit Minted Orange Salad  
**Trio of Sherbets** ..... \$16.00

## CHEESE SELECTION

All cheese served with Honeycomb, Dried Fruits, Crackers & Grapes  
**Creamy French Brie** ..... \$24.00  
**Aged Puhoi Cheddar** ..... \$24.00  
**Kikorangi Blue** ..... \$24.00  
**Bourdin Chevre Goats Cheese** ..... \$24.00