








RUAPEHU ROOM RESTAURANT




STARTERS

Artisan Breads (v, vegan upon request)	12
Olive oil and balsamic reduction, white bean dip, sundried tomato pesto, truffle butter	
Soup of the Day (gf, vegan upon request)	15
Ask wait-staff for the chef's daily soup	
Beef Carpaccio (gf)	24
Pickled shallots, parmesan, roasted olive tapenade, mixed lettuce & balsamic	
Roasted Pork Belly (gf, p)	24
Baby apples, masterstock emulsion, tamarind gel, micro salad	
Pumpkin Ricotta Ravioli (vegan)	24
Tomato reduction, pesto & vegan cheese	
 Tomato Bocconcini Salad (v, gf - vegan on request)	26
Smoked tomatoes, dried tomatoes, avocado pudding, sundried tomato pesto	
Gratinated Green Lip Mussels - 1/2 Doz (gf)	28
Spicy arrabbiata sauce, smoked cheddar cheese, herbs	
 Hokkaido Scallops & Prawns (gf, nuts)	27
Burmese tomato, parsnip puree, cider apples, tamarind gel	
Blue Swimmer Crab & Prawn Tortellini	28
Tossed in a kaffir lime sauce, sweetcorn custard & parmesan	


MAIN COURSE

 Chargrilled Cauliflower Steak (v, gf - vegan on request)	34
Fresh local mushrooms, thyme, braised puy lentils, broccoli	
Rich Green Pea Risotto (gf, v - vegan on request)	34
Edamame beans, green peas, spinach, broccoli, mascarpone, parmesan, truffle oil	
Fish of the Day	46
Locally sourced fish with a chef's creative twist	
Venison Osso Bucco (bone in, gf, p)	42
Slow braised, seasonal vegetables, spinach, pumpkin puree, truffle jus	
Free Range Chicken Breast (gf)	42
Portobello mushroom, potato mousseline, feta crumble, leeks, jus	
Slow braised New Zealand Lamb shank (df)	48
Fig port jus, dukkha pumpkin, seasonal vegetables	
 Waihi Pukawa Station Beef Tenderloin 200g (gf)	46
Piko Piko fern, confit potatoes, candied tomato, cauliflower puree & braised beef cheek	
 Ora King Salmon (df)	48
Sesame ginger glaze, minted pea emulsion, wakame soba noodles, toasted sweetcorn	


 - chefs specialty **Vegan** - all plant based food **v** - vegetarian
gf - gluten free **nuts** - contains nuts **df** - dairy free **p** - contains pork

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SIGNATURE DISHES

	Chateaubriand for Two (gf)	110
	Angus beef fillet pan seared, seasonal roasted vegetables, béarnaise sauce & pan jus	
	Lamb Shoulder for Two (df, gf)	95
	Slow Cooked Sousvide for twelve hours, seasonal roasted vegetables, mint chimichurri & English mustard	

SIDES

	Chef Seasonal Vegetables (gf, df, vegan upon request) - locally sourced.....	10
	Panko Fried Courgettes (v) with raita yoghurt.....	10
	Small Salad (vegan, gf, df) with lemon dressing.....	10
	Baby Potatoes (gf, vegan on request) with butter, olive oil, thyme & garlic confit.....	10

DESSERTS

	Apple & Walnut Filo	20
	Calvados fluid gel, honey & thyme custard, ginger crunch	
	Pistachio Tart	20
	Rum raisin ice cream, orange candy, pistachio raspberry meringue	
	Jaffa Mousse (nuts)	20
	Chocolate soil, orange jelly, anglaise sauce	
	Trio of Movenpick Sorbet (nuts, vegan & gf on request)	20
	Crushed meringue, toasted almonds, diced jelly	
	Trio of Premium Kapiti Ice cream (nuts, gf on request)	20
	Chocolate soil, crispy tuile, vanilla sponge	
	Chocolate Nut Slice (vegan, nuts)	20
	Orange reduction, coconut yoghurt	
	Cheese Platter	30
	Chef's selection of 3 different cheeses served with Manuka honeycomb, dried fruits, crackers	