



### Sample A La Carte Menu

#### **Hokkaido Scallops \$25**

Crispy rice wafer, local kimchi textures, Salmon caviar, avocado and lime puree, edamame, beurre nantaise

#### **Heirloom Cherry Tomatoes, Fresh Windy Ridge Ricotta \$22**

Basil pesto, Emiliani balsamic gel, dried black olive, pine nuts

### Main Course

#### **Red Tussock Venison \$45**

Venison 'bourguignonne' tartlet, shaved mushroom, Nevis asparagus, spinach and confit garlic purée, cèpe jus

#### **Yellowfin Tuna \$34**

Braised Florence fennel, green herb crust, dill oil, crispy capers

### Dessert

#### **Windy Ridge Vanilla Crème Brûlée \$15**

White chocolate 'snow', fruit meringue and sorbet

#### **True South Seasonal Sorbet and Ice Creams \$16**

Selection of three

### Sample All Day Menu

#### **Roast Tomato Soup \$15**

Sourdough ciabatta, butter

#### **French Fries \$9**

NZ Marlborough Pacific flakey sea salt, aioli  
or

Truffle salt, parmigiana Reggiano, aioli \$15

#### **Zamora's Local Charcuterie \$32**

Local cured meats produced in Queenstown, herb mustard, cornichons, croutons

#### **Wakanui Beef Burger \$35**

Wakanui beef, bacon jam, mushroom ketchup, fries, smoked cheese, spicy pickles, lettuce, brioche bun

#### **Rustichella Rigatoni Pasta \$22**

Mascarpone crème sauce, baby spinach, mushroom, chive, pine nut Pangritata

#### **Pizza of the Day Market Price**

*Made with Italian OO flour, San Marzano tomatoes and buffalo mozzarella. Toppings change daily*

### Cheeses

#### **One, Two or Three New Zealand Cheeses \$24/30/36**

Otago honeycomb, fruit, house lavosh

*Please discuss any allergies or dietary requirements with a member of staff.*

*Whilst every effort will be made, we cannot guarantee that trace amounts will not remain in the kitchen.*

*For vegetarian and vegan diets, we are happy to modify the dishes to accommodate accordingly.*