Restaurant

MT DIFFICULTY PLATTER

M e n u

Designed for two	85.00
Peppered burrata, smoked salmon, charcuterie, pickled vegetables,	
Baba Ganoush, olive oil, balsamic, dukkah, hummus, marinated olives,	
sourdough, flat bread	
CHEESE PLATTER	
Chef's selection of New Zealand cheese, Otago honeycomb, relish,	46.00
sugared nuts, crackers & poached fruit	
ENTRÉES	
Black Tiger Prawns	38.00
N'duja, paprika butter, grilled lemon & sourdough	
Burrata	29.00
Labneh, eggplant, pomegranate seeds, herb oil & grilled sourdough	
SMALL SHARING PLATES	
Flat breads, hummus, olive oil, balsamic & dukkah	14.50
Marinated olives	14.50
Sourdough & whipped Westgold butter	14.50
Roasted vegetables, hummus, dukkah, cumin	16.50
& yoghurt dressing	
Spiced mixed nuts	12.50
SIDES	
Duck fat Perla potatoes, herbed salt	12.50
Crunchita Cos, roasted grapes, walnut mustard dressing, Grana Padano	14.50

This is a sample menu, items and prices are subject to change at any time. Our full menu is available 10.30am-4.00pm daily.

MAINS

MAINS	
Cedar Wood Baked Aoraki Salmon	48.00
farro, shaved fennel, citrus, miso, dill	
Roast Lumina Lamb Shoulder - designed for two to share	99.50
Charred courgettes, pistachio, za'atar, feta, garlic toasted flat bread &	
pomegranate jus	
Savannah Eye Fillet	56.00
Agria gratin, charred green beans, Montpellier butter	
Gnocchi	42.00
Asparagus, herb pesto, peas & pecorino	42.00
Aspailagus, lieib pesto, peas a pecolillo	
Canterbury Duck Breast	48.00
Beetroot & port purée, pine nut butter, cherries & watercress	·
DESSERTS	
Bombe Alaska	19.50
berry sorbet, Kāpiti vanilla ice cream, chocolate sponge topped	
with Italian meringue in a Gewürztraminer berry nage	
Whittakers Dark Chocolate Fondant	19.50
chocolate soil & crème fraîche ice cream	
Honey & Vanilla Panna Cotta	19.50
mint, strawberry salsa & honeycomb	19.50
milit, strawberry satsa & noneycomb	
Affogato	12.50
double shot of espresso over Kāpiti vanilla ice cream	00
add Frangelico	8.00

For further information and/or to make a reservation please contact us on 03 445 3445 or email cellardoor@mtdifficulty.co.nz