



## RESTAURANT MENU

### ENTREES

**Breads & Spreads** Toasted artisan breads served with Cashew nut dukkah, Mt Difficulty Pinot Noir butter and whipped feta with lemon and garlic **24.50**

### MAINS

**Mt Difficulty Platter** **Enough for one 34.50**  
**Designed for 2 to share 62.00**

Includes all of the following, and may also be shared as an entrée:

- Antipasti - marinated mixed olives, cornichons & sweet white garlic
- Rosette de Lyon & Jamón Serrano Gran Reserva
- Charred baby corn salad with prune & mustard dressing, mixed leaves & caperberries
- Whitestone creamy Harvati & Windsor Blue
- Black barley salad with balsamic dressing, sundried tomatoes, spring onions & cucumber
- Minted pea hummus
- Smoked Stewart Island mussel paté
- Smoked paprika almonds
- Selection of toasted artisan breads

**Catch of the Day** **POA**

**Silere Merino Lamb** Pan roasted lamb rump, green beans, sundried tomatoes, snow peas, roasted pearl onions, buttery thyme lentils & a basil jus (gf) **38.50**

**Butternut Squash Risotto** Roast butternut and Dry Riesling risotto with artichoke, sage & saffron, topped with goats' cheese and toasted pine nuts **34.50**

**Venison Striploin** Pan-seared venison w/ caulilini, Perla potatoes, spring carrots, sauté wild mushrooms and a sherry vinegar & Pinot Noir glaze (gf) **42.50**

**Braised Beef Ribs & Cheeks** Slow roasted beer braised rib & pulled beef cheeks w/ carrot & parsnip mash, wilted garlic spinach and a truffle butter pan sauce (gf) **39.00**

**Pork Belly** Confit pork belly w/ pickled carrots, raw fennel, pistachio nuts, pink grapefruit, Beetroot & witlof and salsa rossa (gf) **38.00**

### DESSERTS

**Affogato** Double shot of espresso poured over house made espresso icecream (gf) **13.50**

**Kaffir Lime & Lemongrass Crème Brûlée** with Coconut sorbet, lemon shortbread **16.50**

**Sticky Date Pudding** with vanilla bean ice-cream & butterscotch sauce **14.50**

**Cheese Board** - Chef's selection of 3 cheeses **39.50**  
- Honey comb  
- Sweet wine marinated figs  
- Mango and peach chutney  
- Nigella seed lavosh  
- Falwasser crispbread

For more information and/or to make a reservation, email [reservations@mtdifficulty.co.nz](mailto:reservations@mtdifficulty.co.nz)

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