



## RESTAURANT MENU

### ENTREES

**Breads & Spreads** Toasted artisan breads served with Kalamata olive tapenade, Mt Difficulty vine smoked butter with Marlborough salt flakes, harissa hummus **22.50**

### 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, sweet white garlic and cornichons
- Sopressa Nano & Black Forest ham
- Caesar salad with white asparagus
- Greek feta stuffed cherry peppers
- Whitestone creamy Havarti and Bocconcini
- Tomato, chili & ginger jam
- Smoked Stewart Island mussel paté
- Rosemary roasted cashew nuts
- Selection of toasted artisan breads
- Manuka cold smoked Marlborough king salmon

**POA**

#### Catch of the Day

**Merino Lamb Rump** Pan roasted lamb on crushed gourmet potatoes, baby leeks, sauté peas, Kalamata olive & sundried tomatoes, mustard beurre blanc (gf) **37.50**

**Whitestone Halloumi & Cauliflower** Thyme roasted cauliflower with grilled halloumi and eggplant on braised Moroccan spiced chickpeas, okra and vine tomatoes (gf) **32.50**

**Red Tussock Wild Venison** Venison striploin with baby carrots, swiss brown mushroom duxelle, roast kumara, toasted pistachios, celeriac purée and white truffle oil (gf) **38.50**

**Wakanui Beef Fillet** Beef fillet with porcini mushrooms, savoy cabbage, baby turnips, goat's cheese, roast beetroot, butternut puree & tarragon jus (gf) **42.50**

**Saveur Duck Breast** Duck breast with chilli caramel sauté choy sum, edamame beans, shitake mushrooms, spring onions, coriander, black sesame seeds & pickled daikon (gf) **39.00**

### DESSERTS

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

**Lemon Cheesecake Mousse** With a coconut lemon tuille and fresh berries **16.50**

**Seasonal Fruit Salad** Seasonal fruits in a ginger & thyme syrup. Served with Fig & Manuka honey ice cream (gf) **15.00**

**Cheese Board** with chef's selection of three cheeses, Otago Wild Flower honey comb, Chenin Blanc marinated fig, bacon chilli and Whisky jam, Nigella seed lavosh, pretzel crostini **38.50**

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

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