



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; Kalamata olives, heirloom tomatoes, beets, roast capsicums & shallots. Thyme jus (gf) **38.50**

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, honeycomb mushroom, butternut, toasted pistachios, celeriac purée and white truffle oil (gf) **39.50**

Wakanui Beef Ribeye Chargrilled with new potatoes, Portobello mushrooms, Cabernet Sauvignon vinegar roasted Roma tomatoes, smoked garlic and a green peppercorn & chive sauce **38.50**

Pork Belly Toasted fennel rubbed pork belly with grilled nectarines, sautéed baby fennel & leeks, Ballarat apple purée, pickled watermelon radish and a spiced piquillo salsa (gf) **36.50**

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, Manson Farm Pinot Gris & Bush Farm honey jelly, Chenin Blanc marinated fig, bacon chilli and Whisky jam, Nigella seed lavosh, bretzel crostini **39.50**

For more information and/or to make a reservation, email reservations@mtdifficulty.co.nz

73 Felton Road, Bannockburn, Central Otago.