



## 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
- Chef's cheese choice
- Tomato, chili & ginger jam
- Smoked Stewart Island mussel paté
- Rosemary roasted cashew nuts
- Tuscan flat bread & Italian sour dough

#### Catch of the Day

**POA**

**Chargrilled Leg of Lamb** **Enough for one 38.50**  
**For two to share 75.00**

Moroccan rubbed lamb leg with duck fat roasted potatoes, grilled seasonal vegetables, lemon & mint yoghurt, coriander chimichurri and grilled sour dough

**Linguine Pasta** Heirloom cherry tomatoes, red chilli, garlic shoots, oyster mushrooms, preserved lemon, crispy sage & Yarra Valley Persian feta **32.50**

**Red Tussock Wild Venison** Striploin with chorizo, scallops, caulilini, shiitake mushrooms with a carrot & kohlrabi purée (gf) **39.50**

**Butchers Cut** Chargrilled with new potatoes, broccolini, Portobello mushrooms, garlic & Cabernet Sauvignon vinegar roasted cherry tomatoes and a horseradish & parsley butter (gf) **POA**

**Pinot Noir Roasted Duck** Slow roasted duck with baby carrots, pear & grilled courgettes and a raspberry & cassis sauce **42.50**

### 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**

**Festive Fruit semi-Freddo** Pinot Noir marinated fruits, mixed spice & chocolate. Served with a raspberry coulis **18.50**

**Cheese Board** with chef's selection of three cheeses, spiced black Doris plum jelly, Chenin Blanc marinated fig, bacon chilli and Whisky jam, Nigella seed lavosh, pretzel crostini **39.50**

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

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