



RESTAURANT MENU

ENTREES

Breads & Spreads Toasted artisan breads served with Cashew nut dukkah, aged balsamic and olive oil and minted pea hummus **24.50**

MAINS

Mt Difficulty Platter **Enough for one 34.50**
Designed for 2 to share 64.00

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

- Antipasti - marinated mixed olives, cornichons & sweet white garlic
- Salami Calabrese & Jamón Serrano Gran Reserva
- Cold smoked salmon
- Grilled herb marinated capsicum, courgette & vine tomato salad
- Whitestone creamy Harvati
- Balsamic roast beetroot, sunflower seeds, mixed herbs & Whitestone Feta
- Spiced apricot chutney
- Smoked Stewart Island mussel paté
- Smoked paprika almonds
- Selection of toasted artisan breads

Catch of the Day **POA**

Linguine Pasta w/ heirloom tomatoes, chilli flakes, garlic shoots, green olives, artichokes, preserved lemon, mint, wild fennel oil and crispy halloumi **36.50**

Wild Fiordland Venison striploin w/ baby carrots and leeks, chorizo, roast onions, blackberry sauce, truffle kumara puree & a pistachio and herb crumb (gf) **44.50**

Wakanui Beef Ribeye Chargrilled steak w/ Portobello mushrooms, green beans, roast cherry vine tomatoes, green peppercorn and shallot butter (gf) **40.00**

Pork Belly Rubbed pork belly w/ a vine tomato, pear and fennel salad, pickled carrots (gf) **36.00**

DESSERTS

Affogato Double shot of espresso poured over house made espresso icecream (gf) **15.00**

Passionfruit Pot with white chocolate & raspberry ice-cream (gf) **16.50**

Steamed Date Pudding with pinot noir poached pear, pistachio ice cream and salted Caramel anglaise **18.50**

Cheese Board - Chef's selection of 3 cheeses **39.50**
- Mt Difficulty raw honey
- Sweet wine marinated figs
- Gherkin & wholegrain mustard relish
- Assorted crackers
- Fresh fruit

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

73 Felton Road, Bannockburn, Central Otago.