




MOUNT HUTT NEW ZEALAND


## to begin with.....


house baked breads & spreads 13

seared scallops, sweet corn puree, tomato,  
coriander & avocado 20.5 ✕

mussel & prawn chowder, house made roll,  
dashi butter 19.5


boozy chicken liver & bacon pate,  
cornichons, croutes 19 

quinoa & sweet potato fritters, citrus  
& herb crème fraiche 18.5 ✕ 

five spice pork skewers, toasted sesame,  
Asian style dipping sauce 19 ✕ 

## to have as a salad .....

grilled haloumi, charred peppers & mushroom,  
lemon dressing 27.5 ✕






grilled chicken loins, brie cheese, iceberg lettuce,  
red onion & mint aioli 27.5 ✕ 

*if you have a special dietary requirement, just sing out  
and we will gladly make a tasty treat for you*

*we trust you have an enjoyable experience*

Ski Time Restaurant Lodge

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 *gluten Friendly*  *ask For gluten Friendly*  *ask For vegan*  
 *dairy Friendly*  *ask For dairy Friendly*

## to get through.....

crispy skinned Akaroa salmon, creamy spinach  
& pea risotto, mint pesto 35.5 ✖

oven roasted pork fillet, kumara cake & seasonal  
greens, green curry sauce, coriander oil 34.5 ✖ (D)

300g ribeye steak, potato gratin, roasted vegetables,  
garlic & horseradish butter

**OR** blue cheese & onion jam 40.5 ✖ (D)

Canterbury lamb rack, confit tomato, roasted shallots,  
green beans & rosemary jus 39.5 ✖ (D)

Mountain river venison, pickled cabbage, potato mash,  
red currant reduction 40.5 ✖

cumin spiced whole roasted cauliflower, baba ganoush,  
sautéed greens, dukkah & lemon oil 28.5 ♥

almond crusted monkfish, broccolini, potato puree,  
lemon beurre blanc 35.5 ✖

*if you'd like extra.....green salad or vegetables 8.5*

## to finish with .....

lemon & passionfruit panna cotta, coconut chips  
& freeze dried mandarin 16.5 ✖ (D) ♥

moccachino crème brulée,  
toasted almond sticks 16.5 (D)

triple chocolate semi freddo, berry coulis  
& pistachio crumb 16.5 ✖

pear & goats cheese filo, roasted black doris plum 16.5

✖ *gluten friendly* (D) *ask for gluten friendly* ♥ *ask for vegan*  
(D) *dairy Friendly* (D) *ask For dairy Friendly*