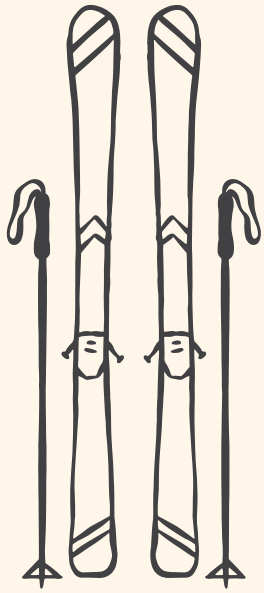
Ski Time RESTAURANT

SINCE 1986



STARTERS

house made focaccia bread & trio of spreads

2 people - 13.5
4 people - 19.5

baked brie - 23
blueberry & jalapeno jam, ciabatta

Asian glazed pork belly - 23.5
wasabi slaw & fennel pickled cucumber

chicken liver parfait 22.5
house made port wine jelly, toasted rye

grilled scallops - 25.5
black pudding, cauliflower puree, micro greens

asparagus - 22.5
creamy garlic & almond, heirloom tomatoes, basil oil

SALADS

beef salad Thai style - 33
roasted peanuts, coriander & crispy noodles

haloumi salad - 31
roasted peppers, romesco dressing

MAINS

Akaroa salmon - 41.5
green beans & radish couscous, tzatziki sauce

lamb rump - 46.5
pea puree & asparagus alongside a mini lamb shank shepherd's pie

300g ribeye steak - 49.5
potato gratin & seasonal vegetables, ***either*** *garlic seeded mustard butter* **or** *mushroom sauce*

housemade potato gnocchi - 34
in a brown butter, whipped feta & spinach
add pancetta - 5

braised duck leg - 39.5
mash potato, broccolini, cranberry jus

spring vegetable frittata - 34
mixed seed salad, tomato base sauce, pecorino
also available as vegan option

if you'd like extra……
green salad or vegetables - 11

vegan vegetarian
made using gluten & wheat free ingredients
please ask staff about options using gluten & wheat free ingredients

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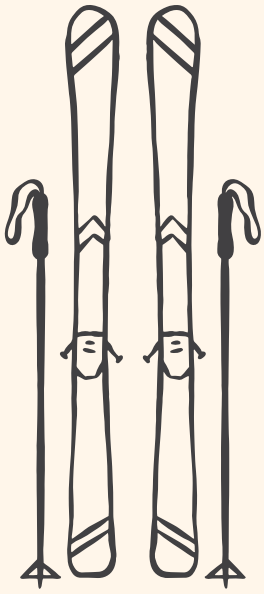

DESSERTS

sticky date pudding - 19.5
butterscotch sauce & ice cream

banoffee cheesecake - 19.5
toffee, caramelised banana

chocolate & peppermint crème brulee - 19.5
shortbread

passionfruit & coconut mousse - 19.5
mango sorbet

please inform us of any dietary requirements you may have,
and we will happily provide more information about our dishes
that may contain any allergens ...

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