



evening affair

the inspiration

Our menu showcases nature's versatility and is inspired by the southern alps surrounding the resort. Our small team of resident chefs use fresh ingredients from local suppliers, homemade baked goods and their own fermented foods to create this delicious dining experience

the welcome

Home-brewed kombucha and daily appetizer

the multi-course centre piece

Mountain Journey

Selection of locally-sourced grilled meats including Canterbury beef fillet (your waiter will inform you of our daily selection) - mushroom tartare - assortment of seasonal native vegetables - house-made ferments - dehydrated kale chips.

River Journey

Fresh fish - vegetable pickle - seared scallop and asparagus soup - tea smoked orange roughy and chefs selected NZ fish - seasonal vegetables - house-made ferments - dehydrated kale chips (GF)

Forest Journey

Jackfruit curry with lemon rice - corn fritters - coriander coconut yoghurt - baked tofu - smoked tomato kasundi - house-made ferments - seasonal vegetables - dehydrated kale chips (GF) (V)

All served with a salad of the day

the finale

Chocolate fondant - dried fruit compote - plain yoghurt (GF)

Cheesecake of the day (V)

Deconstructed lemon meringue (GF)

Selected cheese plate (GF possible)

