



# evening affair

(everything on our menu is gluten free)

## 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 main course

### Mountain Journey

Selection of locally sourced grilled meats such as Canterbury beef fillet (your waiter will inform you of our daily selection) served with our house-made sauces.

### River Journey

Herb baked salmon and chefs selected NZ fish – cocktail style prawns – fresh salad.

### Forest Journey

Earthy black rice with edamame beans and corn – spiced grilled eggplant – baked tofu with smoked tomato kasundi. (V)

*All served with a sharing board of salads and ferments.*

## the finale

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

Cheesecake of the day (GF, V)

Deconstructed lemon meringue (GF)

Selected cheese plate (GF available)

