



Kia Ora,

The award-winning True South Dining Room at The Rees Hotel in Queenstown epitomises sophisticated elegant dining. Take a journey to one of Queenstown's hottest restaurants where guests are treated to a sense of surprise when they dine in the True South Dining Room – with something delicious, exciting and unexpected!

True South's pride in our region is expressed with a menu of dishes based mainly on local produce. Where possible we source high quality ingredients from suppliers in Central Otago, buying local not only assures freshness and quality control, it reduces food miles and encourages sustainable practices.

Offering mouth-watering monthly menus, with daily tweaks and seasonal changes, the menu showcases True South's signature style that is fresh, clean on the palate and exhibits creativity, innovation and above all, amazing flavour.

Trust the chef with a 6 course Taste of True South menu showcasing the best of New Zealand produce **\$135**

Also available with a wine pairing chosen by our sommelier **\$75**
or upgrade to our premium wine pairing to try the best of our extensive cellar **\$115**

Corey Hume
Corey Hume - Executive Chef

Edward Johnson
Edward Johnson - Restaurant Manager/Sommelier



Ala Carte Menu

Snacks

Local Ciabatta Bread \$9
Cairnmuir extra virgin olive oil, olive tapenade, roasted garlic butter

House Marinated Olives \$13
Citrus, chili and herbs

Petit Choux with Thyme Craquelin \$6 each
Whipped goats fromage, The Rees thyme honey, pistachio dukkah

Entrée

Heirloom Tomatoes \$18
ViaVio bocconcini, kalamata olive wafer, basil, Marlborough Pinoli pine nuts

Cardrona 'The Source' Cured Ora King Salmon \$20
Ora King salmon roe, green apple, cucumber, horseradish, herb botanicals

Pamu Venison Carpaccio \$20
Beetroot, hazelnut, deer milk skin and cheese, Cromwell cherry, rocket, pickled mustard seeds

Seared Scallops and New Zealand Arrow Squid \$20
Greenlip mussel, shallot and saffron escabeche, crispy sago, fennel puree, kawakawa salsa verde

Salads

Local salad leaves, Tony's rocket, vincotto, Cairnmuir extra virgin olive oil \$13
Witloof, orange, ricotta, walnuts, Zamora's prosciutto, Manuka honey and Forvm chardonnay dressing \$22

Mains

Lamb Saddle \$40
Tartlet of Goats curd, summer vegetables, mint, wild sea rocket, kawakawa mustard

Wakanui Beef \$40
Oxtail croquette, summer vegetables, caramelized soubise, smoked bone marrow, bordelaise sauce

Line Caught Market Fish \$40
Kina and herb lasagna, summer vegetables, crayfish jus

Ferron Carnaroli Risotto \$32
Zucchini, ViaVio mascarpone, stuffed flower with ricotta, lemon and herbs

New Zealand Spiny Rock Lobster Tail \$105
Saffron fondant, courgette, tomato, lemongrass, ginger and lime consommé
Subject to market availability



Cheese

Selection of one, two or three seasonal New Zealand cheeses \$15/\$25/\$35
Otago honeycomb, fruit, chutney and crackers

Very Old Edam, Mahoe Cheese, Bay of Islands
Mt. Eliza Red Leicester, Katikati
Gouda, Meyer Gouda Cheese Ltd, Hamilton
Windsor Blue, Whitestone Cheese, Oamaru
Tinui Blue, Kingsmeade Artisan Cheese, Masterton
Ramara, Kapiti Cheese, Kapiti Coast
Subject to market availability

Desserts

'Jelly Tip' \$24
Valrhona Ivoire and vanilla bean mousse & Guanaja shell,
raspberry gel and sorbet, Valrhona cacao nibs

True South Seasonal Fruit 'Series' \$24
The 'Apricot', inspired by Roxburgh

True South Seasonal Sorbet and Ice Creams \$16
Selection of two