



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

Please discuss any allergies or dietary requirements with a member of staff. Whilst every effort will be made, we cannot guarantee that trace amounts will not remain in the kitchen.



Snacks

Local Breads \$14

Potato loaf and dark rye sourdough rolls, Cairnmuir extra virgin olive oil, local herb butter

House Marinated Olives \$13

Citrus, chili and herbs

Petit Choux with Thyme Craquelin \$6 each

Whipped goats fromage, The Rees local honey, pistachio dukkah

NZ Arrowhead Squid Faux 'Salami' \$4 each

Squid cracker, aioli, kawakawa salsa verde

Entrée

Salt Baked Baby Heirloom Beetroots \$16

vincotto, whipped goats Fromage, spiced pistachio

Cardrona 'The Source' Cured King Salmon and Roe \$24

Citrus buttermilk, kawakawa cracker and oil, herb botanicals

Confit Free Range Pork Belly \$22

Beetroot, savoury hazelnut granola, Cromwell cherry, balsamic reduction, pinot cherry gel

Cloudy Bay Diamond Clams \$26

Creamy paua 'bolognaise', seaweed puree, kawakawa oil

Vegetable Dishes

Cauliflower and cheese, pine nut crumble \$12

Truffled potato purée \$10

Roasted crown pumpkin, ras el hanout, ricotta, pumpkin seeds \$12

Mains

Leeland's Lamb Saddle \$42

Braised shank and creamed leek pie, 'burnt' baby leek, celeriac textures, kawakawa mustard

Wakanui Beef \$40

haricot blanc with truffle, Nevis garden sunchokes, kale, smoked bone marrow, bordelaise sauce

Market Fish \$40

Roasted baby carrots, wheat berries, spiced carrot crumble and sauce
Subject to market availability

Ferron Carnaroli Risotto \$32

Crown pumpkin, hazelnut, beurre noisette, crispy sage, parmigiana Reggiano



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
Ramara, Kapiti Cheese, Kapiti Coast
Subject to market availability

Desserts

True South Seasonal Fruit Series, The 'Apple' \$24
Green apple ganache monte and compote,
Valrhona Ivoire chocolate shell, Granny Smith apple sorbet

Banana Tart Tatin \$16
Valrhona Jivara chocolate and lime ice cream

Pamu New Zealand, Deer Milk Crème Brûlée \$22
Mandarin meringues, passionfruit sorbet

A Word on Pamu Deer Milk

Pamu deer milk is a world-first product sourced from Deer in Gore, South Island of New Zealand. This product is not available domestically or around the world. We'd love for you to try this unique kiwi product. The flavour is like a very rich cow's milk with twice the protein and fat content. It's delicious and creamy with a neutral flavour.

True South Seasonal Sorbet and Ice Creams \$14
Selection of two