



OPHIR, CENTRAL OTAGO NZ
ACCOMMODATION | FOOD

DINNER MENU

STARTERS

SUMMER PLATTER

Whitestone brie, pickled grapes, house-made crackers

Try with Waitaki Pasquale Gewurztraminer or Tuatara
WeizGuy

13

CONFIT DUCK AND PRUNE RILLETTES

Elderflower jelly, pickled baby vegetables & rye toast

Try with Te Kano Pinot Gris or Peckham's Apple Cider

18

BEEF CARPACCIO

Radicchio, pecorino, rocket, black garlic gel

Try with one of our local Pinor Noirs or Scotts Vienna

18

MAINS

CURED SALMON & CRACKLE*

Matcha green tea broth, Waikame, wasabi
crème fraîche & crackle

Try with Hintons Viogner or 'Brewski'

32

PROVENANCE LAMB RUMP*

Raggedy range goats curd, mulled pear, Ophir
honeycomb, walnuts, puffed barley &
pomegranate vinagrette

Try with one of our delicious chardonnays or
Emerson's Bookbinder

38

RESERVE SILVERFERN FARMS BEEF EYE FILLET*

Hand-cut potatoes, red onion jam, duck pate,
pickled carrots, blistered cherry toms & beef jus

Try with Ata Rangi Celebre or Burkes Amber Ale

38

RABBIT & OPHIR THYME PIE

Black pudding** duckfat potatoes, pickled
carrot & pinot noir glaze

Try with Ferris Road Trail Ale or one of our local

Pinot Noirs

32

RISOTTO

Spring vegetables

Try with Misha's Gewurztraminer or Scotts GF
Ale

29

DESSERTS

RASPBERRY SORBET

w berry compote
16.50

RHUBARB & STRAWBERRY SOUP

w vanilla bean ice cream
16.50

PITCHES BRULEE

Chocolate crème brulee, triple chocolate ice cream
& seasonal fruit
16.50

AFFOGATO

Double espresso & vanilla bean ice cream \$8.50
w liqueur \$18.50

CHEESE

Whitestone Windsor Blue or Lindis Pass Brie
with accompaniments
\$15 (extra cheese for \$5)

Try our desserts with either a port, liqueur or
Aurum Port Molyneux



