



OPHIR, CENTRAL OTAGO NZ
ACCOMMODATION | FOOD

AUTUMN DINNER MENU

STARTERS

BREAD & DIPS^(GF*)

seasonal selection of house-made dips, sourdough bread & lavosh crackers

18

SOUP OF THE DAY^(GF*)

served with our house-made sourdough & parsley butter

15

FALAFEL ^(V GF*)

wipe out style with hummus and olive oil topped with paprika and herbs, served with lavosh crackers & tomato and cucumber salsa

Great with one of our Rieslings

26

PAN SEARED SCALLOPS ^(GF*)

scallops and prosciutto crisps served on broad bean puree with a citrus beurre blanc sauce,

Great with our Millton Chenin Blanc

30

GF* - Gluten -Free option available. V- Vegetarian

MAINS

VEGETABLE STACK^(V GF*)

served with quinoa & brown rice, tahini sauce, roast cashews, pea puree & pear salsa

34

Try with one of our Gewurtztraminers

TWICE BAKED LOCAL GOATS CHEESE SOUFFLE^(V)

young beets, smoked baba ghanoush, candied local walnuts, fennel & herb salad

29

Try with our Mount Edward Gamay

ALMOND DUKKAH CRUSTED FILLET OF SALMON^(GF*)

pea puree, pear chutney lemon gel & charred spring onion shoots

35

Try with our Millton Viognier

VENISON TENDER LOIN^(GF*)

pomme puree, broccoli shoots, peppered roasted stone fruit, thyme jus

39.5

Try with one of our Pinot Noirs



FILLET OF BEEF^(GF*)

tenderloin of beef, braised beef cheek, confit agria potato, green beans,
harissa glazed baby carrots, shallots and red wine jus.

39.5

Try with our Coriole Shiraz or Ata Rangi Celebre

LAMB RUMP^(GF*)

lamb rump and cutlet on haricot beans, mushroom and local walnut puree,
minted peas, silver beet and thyme jus.

39.5

Try with one our Pinot Noirs

SIDES:

FRIES

tomato sauce and house-made aioli

9.5

SEASONAL VEGETABLES

a steamed selection

14

SEASONAL SIDE SALAD

lemon or balsamic dressing

12

DESSERTS

all 16.5

SPICED RED WINE POACHED PEAR^(GF*)

marscapone & walnut praline and **Alexandra BeeHappy** thyme honeycomb

DECADENT CHOCOLATE FONDANT

served with vanilla bean ice-cream

LEMON MERINGUE TART

served with a citrus reduction and whipped cream

AUTUMN FRUIT CRUMBLE

served with crème anglaise

AFFOGATO^(GF*)

double **Allpress** Espresso & vanilla bean ice-cream

8.5

With Liqueur

18.5

HOUSE-MADE TRIO OF ICE-CREAMS OR SORBETS^(GF*)

choose your flavours

Ice-creams

black Doris plum and Amaretto
vanilla bean
chocolate
strawberries and cream
banoffee
apricot
coffee

Sorbets^(V)

seasonal berries
peach
apricot
nectarine
black Doris plum

CHEESE BOARD

Either one or all....

Whitestone Windsor Blue, **Whitestone** Brie and **Kapiti** Cheddar

with accompaniments

18 (each extra cheese \$6.5)

our desserts are great with either a Port, Liqueur, Pegasus Bay Aria or Aurum Port Molyneux Sticky