

LUNCH MENU



OPHIR, CENTRAL OTAGO NZ
ACCOMMODATION | FOOD

SOUP OF THE DAY (GF*)

served with house-made sourdough bread and parsley butter

18

SHAKSHUSKA (GF*)

eggs served in a spicy tomato sauce with house-made sourdough bread

22

TRADITIONAL CAESAR SALAD (GF*)

cos lettuce, garlic croutons, parmesan crisp, bacon, caesar dressing, anchovy & poached egg

20

PLATTER FOR 2 TO SHARE (GF*)

choice of either beef striploin or crispy confit duck served with house-made seasoned potatoes & panache of vegetables

46

Match with either Ata Rangi Celebre or one of our local Pinot Noirs

SMASHED AVOCADO (GF*)

with poached eggs on rye toast and seasonal salad

22

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PULLED LAMB AND MINTED PEA PIE

slow cooked lamb with cherry tomatoes, potato puree & lamb jus

19.5

Match with one of our craft beers

OPEN SANDWICH (GF*)

sirloin of beef, onion jam, garden greens & house-made seasoned potatoes & aioli on toasted turkish bread

Match with a Ferris Road or Ata Rangi Celebre

or

chargrilled vegetables with locally sourced "Raggedy Range" goat feta, rocket & balsamic dressing

Match with Mt Edward Gamay Noir or Bannockbrae Grüner Veltliner

28

FALAFEL (V GF*)

wipe out style broad bean falafel with house-made Lahukah pancake, hummus, salsa & harissa

29

Match with one of our Rieslings

HOUSE-CUT SEASONED POTATOES

house-made tomato sauce and aioli

9.5