

ROSEWOOD

MATAKAURI

QUEENSTOWN

TASTING MENU

\$ 195 per person

Whitianga Kingfish, Finger Lime, Radish,
Citrus & Chili Vinaigrette

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Big Glory Bay Salmon, Heirloom Beans,
Quail Egg, Buttermilk Dressing

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Easterbrook Farms Duck, Stone Fruit, Onion,
Wild Thyme Jus

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Savannah Beef Fillet, Mushroom,
Nasturtium, Truffle Jus

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Feijoa & Matakauri Honey

Matching Wines (5 glasses) \$150



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STARTERS

Te Kouma Bay Oysters Natural
Champagne Mignonette, Lemon
\$40 - ½ Doz

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Pakora Battered Te Kouma Bay Oysters
Pickled Cucumber, Coconut
\$45 - ½ Doz

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30gm River Beluga Caviar
Potato Chips, Crème Fraiche
\$250

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100gm Siberian Ossetra Caviar
Potato Chips, Crème Fraiche
\$350



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ENTREES

Whitianga Kingfish, Finger Lime, Radish, Citrus & Chili Vinaigrette \$34

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Big Glory Bay Salmon, Heirloom Beans, Quail Egg, Buttermilk dressing \$34

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Easterbrook Farms Quail, Beetroot, Fig, Sherry Jus \$36

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Viavio Burrata, Heirloom Tomatoes, Plum, Prosciutto, White Balsamic \$32

MAIN COURSES

Whitianga Snapper, Banana Prawns, Cauliflower, Caramelized
Lemon Vinaigrette \$54

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Our premium beef cuts:

Savannah Beef Fillet \$54 or Lake Ohau Wagyu Beef Fillet \$ 65

Mushroom, Nasturtium, Truffle Jus

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Easter Brook Farms Duck, Stone fruit, Onion, Wild Thyme Jus \$56

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Salt Baked Celeriac, Apple, Hazelnut, Celery Leaf \$48

SIDE DISHES

Duck Fat Roasted New Potatoes \$17

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Steamed Seasonal Vegetables, Puffed Grains \$17



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DESSERT

Feijoa & Matakauri Honey Ice Cream \$26

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Peanut Butter Parfait and Salted Caramel \$24

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Stone Fruit & Honey \$26

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Hazelnut Textures and Dark Chocolate \$26

NEW ZEALAND CHEESE PLATE \$45

3 Cheese Styles

Seasonal Chutney, Honeycomb

Quince Paste, Crackers

HOUSE MADE ICE CREAM & SORBETS \$22

Ask our team for today's selection

