



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 Bread \$10
Sourdough Ciabatta, whipped herb butter

Petit Choux \$6 each
Whipped goats fromage and pea mousse, black garlic

NZ Arrowhead Squid Faux 'Salami' \$6 each
Squid cracker, aioli, kawakawa salsa verde

Entrée

Nevis Garden Asparagus \$22
Dressed asparagus spears, aioli, parmesan, thyme and mushroom crumb,
prosciutto, confit organic hen's yolk purée, asparagus vichysoisse

Cardrona 'The Source' Cured King Salmon and Roe \$26
Citrus buttermilk, kawakawa cracker and oil, cucumber, sorrel sorbet

Paradise Prawn and Wild Scallop \$26
confit heirloom tomatoes, red chilli jam, puffed wild rice,
Tomato, lemongrass, ginger and kaffir lime consommé

Vegetable Dishes

Broccolini, muhummara, pistachio dukkah \$15

Oamaru Jersey Benne Potatoes, olive oil, chives, Karengo salt \$11

Baby cos lettuce, torched avocado, buttermilk dressing, croutons, parmigiano Reggiano \$13

Mains

Wakanui Beef \$42
Shortrib with Nelson miso, celeriac puree and terrine, baby onion,
savoury mushroom 'marmalade' and ketchup, Nevis asparagus, porcini jus

Market Fish \$40
Spring carrots, organic wheat berry salad, carrot crumble, spiced carrot sauce
Subject to market availability

Goats Fromage, Potato and Local Herb Agnolotti \$34
Mascarpone sauce, spinach, black garlic, heirloom tomato,
cavallo nero, pine nuts, rocket oil, parmigiano Reggiano



Cheese

Selection of one, two or three seasonal New Zealand cheeses \$15/\$25/\$35
Otago honeycomb, fruit, chutney and crackers

Gouda, Meyer Gouda Cheese Ltd, Hamilton
Windsor Blue, Whitestone Cheese, Oamaru
Autumn Gold, Gibbston Valley Cheese, Arrowtown
Subject to market availability

Desserts

The Strawberry \$26
Valrhona strawberry ganache montée and compote, chocolate shell,
champagne foam, raspberry molasses, lime vanilla mascarpone, raspberry sorbet

Pamu New Zealand, Deer Milk Crème Brûlée \$22
Blueberry meringue, lemon 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