



The Hub Restaurant and Bar
Oakridge Resort Grand Mercure
Lake Wanaka, New Zealand
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AMUSE

Rosemary and lemon marinated kalamata and queen olives (g,v)	6.00
Warmed bread rolls with extra virgin olive oil, balsamico di Modena and whipped butter	9.50
Half shell green lipped mussels with lemongrass, kaffir lime and celery dressing	9.00

ENTRÉE

Cream of celeriac and cauliflower soup with truffle infused oil, thyme and warmed bread	13.00
Seared scallops with spinach risotto, spiced ham hock and pickled cucumber salad and crayfish bisque	18.00
Grilled sea run salmon with a crisp Asian salad and sweet mirin glaze	16.50
Venison carpaccio with marinated baby beets and fig vin cotta (g)	17.00
Wild rabbit rilette with cornichons, spiced onion jam and pumpkin and poppy seed toasts	17.00
Salad of five spiced smoked duck breast with braised red cabbage, peppered almonds and pomegranate syrup	16.00

THE MAIN EVENT

*Presenting
Oven roasted leg of "Cardrona Valley Merino Lamb"*

*Traditional Central Otago style roast
spiced with kawakawa, rosemary and garlic, served
with roasted new potatoes, sauté green beans, honey
and thyme glazed carrots and jus*

34.00 p.p.

*Prepared for a minimum of 2 persons
(must be pre-ordered minimum 5 hours before service, pls)*

MAIN

Pan fried market fresh fish with silver beet, lemon and anchovy tortellini and ver juice beurre blanc	34.00
Broad bean pea and mint risotto with a petit leek and blue cheese tart and citrus watercress salad	29.00
Beef eye fillet with roasted gourmet potatoes, sauté spinach, blue cheese butter and porcini jus (g)	35.00
Queen scallops, tiger prawns and green lipped mussels with squid ink linguine and a rich tomato and thai basil sauce	31.00
Juniper and fennel crusted pork loin with white bean & butternut puree and caramelized balsamic and sage pears	34.00
Wild venison loin with potato and parsnip gratin, slow roasted tamarillo and bittersweet chocolate jus	35.00

SIDES

Green leaf and herb garden salad with lemon vinaigrette (g,v)	6.00
Steamed market vegetables (g,v)	6.00
Shoestring French fries (g,v)	6.00

DESSERT

Recommended wine match

Mixed berry and spiced macadamia nut crumble with vanilla bean ice cream <i>Church Road Reserve Noble Semillion, Hawke's Bay, 2002</i>	12.50 14.00
Hot molten chocolate soufflé with espresso gelato and seed snap <i>Deutz Cuvée NV, Marlborough</i>	12.50 12.00
White chocolate and raspberry crème brûlée with rhubarb compote <i>Church Road Reserve Noble Semillion, Hawke's Bay, 2002</i>	12.50 14.00
Apple and cardamom tarte tatin with maple walnut ice-cream and caramel sauce <i>Cable Bay Gewürztraminer, Marlborough, 2006</i>	12.50 10.00
Selection of house made petit fours <i>Gibbston Gold River, Central Otago, 2007</i>	7.00pp 9.00
Fine New Zealand cheeses served with dried fruits, quince paste and crackers <i>Taylor's 20yr old tawny port</i>	15.00 14.00

DESSERT WINE

(375ml)

Church Road Reserve Noble Semillion, Hawke's Bay, 2002	14.00	59.00
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DESSERT COFFEE

Irish – Irish whiskey, Espresso, Sugar, Cream	9.50
Jamaican – Rum, Hot Chocolate, Cream	9.50
Italian – Amaretto, Espresso, Cream	9.50
Earthquake – Kahlua, Baileys, Cointreau, Cream	9.50