

Heidi's Hut DINNERS

MENU

Jerusalem artichoke soup, truffle oil

Mt Cook Salmon gravalax, beetroot, vodka,
horseradish crème fraiche blinis

Glass of Veuve Clicquot

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Charcuterie – Zamora free range cured meats & salami,
terrines, cornichons, preserves

Fondue – Whitestone cheese fondue, assortment of artisan breads,
pretzels and vegetables

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Matakouri braised beef cheeks, herb crumb

Confit Duck, balsamic raisins, fennel, orange, radicchio

Eggplant parmigiana

Blue cod, almond skordalia, lemon caper herb salad

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Creamy polenta

Duck fat new potatoes

Roasted baby picked vegetables

Walnut, pear, gorgonzola, radicchio & rocket,
honey mustard dressing

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Soft centered chocolate pudding

Lemon curd tart, mascarpone

Affogato, almond biscotti

\$135.00 per person

\$115.00 per person under 18

Includes return transport from the Queenstown Snow Centre.

Please advise of any dietary requirements.

Note we do not have a plant based option for this banquet.

Bookings essential.