





to begin with.....


house baked breads & spreads 16.5



house made pappardelle, chilli & herb prawns,
lemon olive oil 22.5 

baked camembert infused with confit garlic & rosemary,
onion jam & rye bread croutes 21  

classic French onion soup, gruyère toast 18.5 



cajun marinated chicken skewers, spiced hummus 21.5  



green lip mussels poached in a bacon,
spinach & white wine cream, ciabatta 20.5 

orange glazed duck breast, potato puree
& Agria crisps 22.5  

house made falafel, mint yoghurt & salad 19.5   

to have as a salad

grilled haloumi, dukkha & roasted pumpkin,
yoghurt dressing 28.5  

Asian Style beef, roasted peanuts,
crispy noodles & cilantro 28.5  

Ski Time Restaurant Lodge

to get through.....

crispy skinned Akaroa salmon, creamy mash,
bacon wrapped beans, hollandaise sauce 37 ✖

pork chop, apple puree, glazed carrots & kumara crisps,
pork jus 35.5 ✖

market fish, green curry sauce, Asian greens, sesame
& spring onion (option to replace fish for tofu) 36 ✖ (D) (V)

whole roasted spiced cauliflower, kale, green beans
& spinach, hummus & dukkha 32 ✖ (D) (V)

300g ribeye steak, crushed potato, seasonal vegetables,
green peppercorn sauce

OR garlic & herb butter 43.5 ✖ (D)

tomato & basil braised lamb shank, potato mash,
seasonal root vegetables 30.5, extra shank 39.5 ✖

bacon, jalapeño & cream cheese stuffed chicken breast,
Mexican green rice, roasted red pepper coulis 36 ✖

venison Denver leg, parsnip puree, caramelised beetroot
& balsamic reduction 43.5 ✖




pan fried potato gnocchi in a rich tomato sauce
finished with buffalo mozzarella & basil 32 (D)

if you'd like extra.....green salad or vegetables 9.5




MOUNT HUTT NEW ZEALAND

to Finish with ...


dark chocolate & hazelnut crème de pots,
whipped coconut cream, praline 18   

sticky date pudding, butterscotch sauce & ice cream 18

classic crème brûlée, roasted black Doris plum
& vanilla biscuit 18 

cookies & cream cheesecake, fudge sauce 18

warm apple & rhubarb crumble, pouring cream 18

selection of cheeses (gouda, brie, or blue cheese),
quince jelly, crackers & condiments 

- * choice of one cheese 20
- * choice of two cheeses 24
- * choice of three cheeses 28

 *gluten Friendly*  *ask For gluten Friendly*
 *dairy Friendly*  *ask For vegan*

Ski Time Restaurant Lodge

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