

**A** pioneering landmark from the 1860s, Gantleys was built as a wayside inn for Central Otago gold miners. Its charming stone building was originally known as the Sportsmans Arms and its first owner was Patrick Gantley, Queenstown's first policeman. When he passed away his niece took over the tavern and renamed it Gantleys. In the early 1900's Gantleys was sold to a local horse packer and was renamed The Packers Arms until it was left in ruin around 1940. The building was restored during the 1960's and opened as a restaurant in 1971.

## A La Carte Menu

Our A La Carte menu is created by our Head Chef, *Craig Hendry*, he creates the menu in order to fully utilise the fresh natural produce available seasonally and locally in New Zealand.

### Soup

**Traditional French Onion Soup** emmental cheese crouton 15.5

**Celeriac Velouté** with truffle cream 15.5

### First Course

**Seared North Atlantic Scallops** 28.5  
caramelized cauliflower puree, black pudding, almond and watercress salad

**Canter Valley Duck Breast**  
23.5  
parsnip, apple, raspberry vinegar and feta cheese

**Mount Cook Salmon Fillet**

PLEASE ONE ACCOUNT PER TABLE  
PRICES INCLUDE 15 % GOODS AND SERVICES TAX  
15% Surcharge on Public Holidays  
GRATUITIES NOT INCLUDED

22.5

lightly cured and seared with baby leeks, broccolini and peanut dressing

**Slow Braised Savannah Beef Cheek Ravioli**

21.5

heirloom carrots, crispy sage

**Fried Zany Zeus Halloumi Cheese**

19.5

cauliflower and almond cous cous, golden raisins and baby capers

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# Sorbet

**Lemon/Lime or Green Apple Sorbet** 6.5  
refreshingly citrus and palate cleansing

# Second Course

**Portobello Mushroom and Blue Cheese Wellington** 39.5  
accompanied with honey roasted parsnip, spinach and apple salad

**Market Fresh Line Caught Fish**  
39.5  
mascarpone mash potato, preserved lemon, and oyster mushrooms

**Cardrona Merino Lamb Cutlets** 42.5  
with slow braised lamb shoulder, goats cheese terrine, white onion,  
baby turnips and madeira jus

**Wild Fiordland Venison Fillet** 43.5  
wrapped in parma ham with pommes dauphine, roasted baby beetroot,  
charred broccolini and a chocolate infused jus

**Dry Aged Savannah Beef Fillet**  
41.5  
oxtail croquette, roasted jerusalem artichoke, potato rossti and beef jus

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# Sides

7.5

Creamy Potato Mash

Duck Fat Roasted Potatoes

Fresh Garden Kale Slaw with Pumpkin Seed and Apple

Roasted Pumpkin, Goats Feta, Chilli and preserved Lemon  
Dressing

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# Desserts

All Desserts 18.5

**Chocolate Mousse**, poached pear, almond financier and pear sorbet

**Wine Match** – Clearview “Sea Red” Glass 12.00

**Apple Brûlée** with macadamia nut, vanilla parfait, apple and meringue

**Wine Match** – Gibbston Valley Late Harvest Riesling 2013  
Glass 9.00

**Sweet Garden Carrot and Walnut Cake**, orange sorbet and mascarpone

vanilla cream

**Wine Match** – Beaumes De Venise - Domaine De Coyeux 2007  
Glass 11.00

**Selection of Homemade Ice-creams and Sorbets**

**Wine Match** – Pegasus Bay “Finale” 2011 Glass 14.00

## Desserts Cocktails

All Dessert Cocktails 18.5

- **Espresso Martini** Smirnoff Vodka, Espresso, Kahlua, Crème de Cacao
- **Buttered Toffee** Amaretto, Baileys, Tia Maria, fresh Crème
- **Chocolate Sensation** Baileys, Crème de Cacao, Smirnoff Vodka, Chocolate Ice cream

## After Dinner

Coffees

Liqueurs & Liqueur Coffees

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Long Black	Amaretto	Baileys
Short Black (Espresso)	Benedictine	Cointreau
Flat White	Drambuie	Frangelico
Latte	Galliano	Grand Marnier
Cappaccino	Irish whiskey	Kahlua
Mochaccino	Sambucca	Tia Maria
Macchiato	also - a range of Armagnac,	
Affogato	Cognac and Port	
Herbal Teas		

**Head Chef: Craig Hendry**

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