

# Welcome to Gantley's Restaurant

Queenstown, New Zealand

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## Degustation Menu

In conjunction with our a la carte menu, our Head Chef, *Craig Hendry*, creates a degustation menu in order to fully utilise the fresh natural produce available in New Zealand.

The six course degustation menu is priced at \$90.00 and can be enjoyed with matching wines for \$150.00 - Prices are per person and include GST.  
Minimum 2 people.

### **Celeriac Veloute**

with truffle foam

**2014 Gibbston Valley Central Otago Riesling**

### **Seared North Atlantic Scallops**

caramelized cauliflower puree, black pudding, almond and watercress salad

**2013 Te Mata "Elston" Hawkes Bay Chardonnay**

**Green Apple Sorbet**, refreshingly citrus and palate cleansing

### **Canter Valley Duck Risotto**

with wild mushrooms and truffle oil

**2011 Lowburn Ferry Central Otago Pinot Noir**

### **Cardrona Merino Lamb Cutlets**

with slow braised lamb shoulder, goats cheese terrine, white onion,

baby turnips and madeira jus

**2013 Moana Estate Reserve Hawkes Bay Syrah**

### **Chocolate Mousse**

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

poached pear, almond financier and Pear sorbet

**Clearview “Sea Red”**

**Cheese course**, enjoy a cheese course \$9.50 per cheese selected from our cheese page

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