

Vegetarian Degustation Menu

In conjunction with our a la carte menu, our Head Chef, *Craig Hendry*, creates a vegetarian 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 Saint Clair Wairau Reserve Marlborough Sauvignon Blanc

Fried Zany Zeus Halloumi Cheese

cauliflower and almond cous cous, golden raisins and baby capers

2013 Moana Reserve Hawkes Bay Chardonnay

Green Apple Sorbet, refreshingly citrus and palate cleansing

Salt Baked Beetroot and Whipped Goats Cheese

watercress, hazelnut and apple dressing

2013 Gibbston Valley Central Otago Riesling

Portobello Mushroom and Blue Cheese Wellington

accompanied with honey roasted parsnip, spinach and apple salad

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

2011 Lowburn Ferry Central Otago Pinot Noir

Chocolate Mousse

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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