



ENTRÉES

- Warm Olives (VG)** 11
Marinated with citrus, garlic, jalepeno
- Salmon Brandade on Sourdough (G, W, M, F)** 18
Flaked Mt. Cook salmon with mashed potato and fresh herbs, served with European Bakery sourdough
- Caprese Salad (M°)** 28
Local tomatoes served with creamy buffalo mozzarella, balsamic reduction and fresh basil
- Waldorf Salad (M°, WA°)** 27
Cos lettuce, apple, celery, cucumber, grapes, parmesan and walnuts served with dill, lemon and vegan mayonnaise dressing
- Venison Carpaccio (M°)** 24
South Island Venison served with Whitestone Windsor blue cheese and pickled beets
- Mushroom Bruschetta (M°, G°, W°)** 22
Pan fried mushrooms with herb infused goats cheese on European Bakery sourdough
- Chicken Broth and Noodles (G°, W°)** 28
Homemade chicken broth infused in umami, served over rice noodles European Bakery Sourdough on he side and finished with a hint of chilli oil

MAINS

- Beef Cheek (M°, H°)** 42
Tender slow-cooked beef cheek on buttery mashed potato and honey-glazed baby carrots, drizzled with a velvety red wine reduction
- Risotto (M°)** 35
Creamy risotto with truffle oil Brussel sprouts, homemade bacon chilli jam and parmesan
- Palak Tofu (G°, W°, M°)** 39
A plant based twist on the classic Palak Paneer - tofu cooked in a rich, spiced spinach gravy with garlic, ginger, and warming Indian spices served with Paratha
- Fennel and Butterbean (V, S, M°)** 32
Braised Fennel served with creamy butterbean, pickled beetroot and roasted feta

SOUTHERN GRILL

- All served with cherry tomato, mushroom ragu, grilled onion, and your choice of sauce
- Beef Sirloin (M°)** 43
- Mt Cook Salmon (F, M°)** 42
- Lemon and Herb Chicken Thigh (M°)** 38
- Pork Belly (S)** 39
- Southern Venison Loin** 44
- Dry Rubbed BBQ Lamb Ribs (S)** 42
- Red wine jus
- Mushroom sauce (M°)
- Green peppercorn sauce
- Beurre Blanc Sauce (M)

SIDES

- Honey-glazed baby carrots (H°) 14
- Seasonal salad 14
- Fries with truffle oil & parmesan (M°) 14
- Mashed potato (M°) 14
- Brussel sprouts (M°) 14

DESSERTS

- Sticky Date (E, G, W, M°, S)** 18
Warm sticky date pudding with butterscotch sauce served with vanilla bean ice cream
- Beeramisu (M, SU, G, W, E)** 18
Homemade tiramisu made with smooth Guinness
- Chocolate Fondant (G, W, E, M, S)** 18
Warm chocolate fondant served with vanilla bean ice cream and decadent chocolate sauce
- Seasonal Fruit Platter (VG)** 18
- Cheese Platter (M, G°, W°)** 29
Local Whitestone cheese, Airedale, Brie, Windsor, fragrant quince jelly and crackers

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate all dietary requirements, however due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please always inform our team if you have a food allergy or intolerance. Dishes marked with a ° can be adjusted if you ask—just keep in mind they'll still be made in the same kitchen space.

V = Vegetarian. VG = Vegan. G = Gluten. W = Wheat. F = Fish. MO = Mollusca. E = Egg. SE = Sesame.

M = Milk. S = Soy. A = Almond. PN = Pine Nuts. CN = Cashew Nuts. C = Crustacean. WA = Walnut.

H = Honey. SU = Sulphites.



HONESTY INTEGRITY VALUE

Welcome to our home



At Mercure Queenstown Resort, we pride ourselves on using the finest locally sourced ingredients. Taste the difference of farm-to-table dining with our seasonal and sustainable offerings.