



Welcome

Since first opening its doors in 1969, The Panorama Room has gained a reputation as being one of the best restaurants in New Zealand.

This reputation is reflected in the numerous awards the restaurant has received over the years.

A simple philosophy of using just the freshest ingredients, in particular from New Zealand's south, is still the secret to its success today.

We invite you to sit back and relax in its magnificent setting. If you have any dietary needs or time frames to adhere to, please advise our wait team.

On behalf of the team, we would like to wish you a very enjoyable evening.

Bon Appetit!

Ken O'Connell
Executive Chef

THE PANORAMA ROOM

Entrée



Home Baked Bread Selection	\$7.00
Salted butter, extra virgin olive oil, balsamic vinegar and pesto (V, N)	
Clear White Onion Soup	\$18.00
with a Gruyere cheese ravioli, rye bread	
Cured Aoraki Salmon (GF) 	\$22.00
Blood orange, celeriac and carrot salad, apple and Dijon mustard puree	
Tomato and Brioche (V)	\$20.50
Heirloom cherry and roma tomato, feta cheese and yoghurt, pickled cucumber, egg fried brioche, olive crumb	
Tempura Scampi (GF, N)	\$24.00
Crisp New Zealand scampi, almond and balsamic mousse, bisque aioli, watermelon, micro greens and sweetcorn salad	
South Island Game (GF) 	\$23.00
Cured venison, game terrine, smoked duck breast, verjuice gel, aubergine relish	
Mushroom and Egg (GF, V)	\$21.50
Smoked organic egg, thyme buttered wild mushrooms, globe artichoke and potato hash, truffle cream	
Tartar of Fresh Fish	\$19.50
Herb and citrus granite, baby watercress, cucumber pearls, pickled daikon	
Summer Vegetable Risotto (V)	\$18.00/\$29.50
Risotto of summer vegetables, filo pastry crisp, rocket, parsley and goats curd quenelle	

 = Chef's Recommendation

GF = Gluten Free V =Vegetarian N = May contain nuts

If you have any further dietary requirements, please talk to your wait staff.

All Prices are in New Zealand Dollars and include GST (15%). A 15% surcharge will be added to food and beverage purchases on all public holidays.



THE PANORAMA ROOM

Mains

Free Range Pork Belly (GF)	\$36.00
Beetroot puree, stuffed leek, balsamic baked peach, baby onions and Parmentier potato	
Wagyu Beef (GF) 	\$69.00
神戸牛 First Light Hawke's Bay Wagyu Beef Rib Eye, cooked medium rare. Served with green beans and roast potatoes	
Fillet of Fish	\$38.00
Pan seared, herb crusted, paua arancini, buttered corn, baby fennel, hazelnut butter	
Slow Cooked Merino Lamb Rump 	\$37.00
Truffle potato, baby carrots, shiitake mushrooms, caper and sage velouté	
Pan Fried Aoraki Salmon (GF)	\$38.00
Summer vegetable salad, citrus, coriander and coconut crisp, avocado puree	
Fillet of South Island Beef 	\$41.00
Polenta and vegetable cake, peas, bacon and cos lettuce, smoked tomato aioli	
Canterbury Duck Breast (GF)	\$38.00
Smoked capsicum lentils, braised apple and shallot, thyme jus	
Sweetcorn Tortellini (V)	\$35.00
Confit tomato, courgettes, buffalo mozzarella, wheat crisp and rocket oil	
Fillet of South Island Venison (GF, N)	\$40.00
Kumara, roast parsnip, poached pear, sour cherries, pecan nuts and venison jus	

SIDE DISHES \$8.00 each

(recommended with mains)

- Duck fat roast potato**
- Parsley boiled new potatoes**
- Broccolini, almond butter**
- Pan seared courgettes, lemon and parmesan cheese**
- Steamed seasonal vegetables**
- Mesclun salad, balsamic and shaved parmesan**

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Cheese & Desserts



CHEESE - SOUTH ISLAND SELECTION

All cheese served with poppy seed and walnut crackers, grapes and quince paste

Pecorino-Blue River

Sheeps milk hard cheese, sweet and nutty flavour

Smoked Brie-Evansdale

Manuka smoked traditional Brie, creamy cows milk

Benio Blue-Retro organics

Organic cows milk traditional blue

Gouda-Gruff junction

Mild and creamy goats milk

Choose any one type of cheese	\$16.00
Choose any two cheeses	\$20.00
or enjoy a tasting of them all	\$29.00

DESSERT

Petit Fours Plate (N) Chef's choice of petit fours	\$13.00
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Raspberry Sandwich (GF, N) Raspberry parfait, raspberry and coconut crisp, jelly and cream	\$16.00
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Mocha Cake  Coffee and chocolate scented, turkish delight, chocolate ganache	\$15.50
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Summer Berry and Cherry Pudding Summer berry and cherry pudding, custard, white chocolate and buttermilk ice cream	\$15.50
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Poached Figs (N) Red wine and port poached figs, shortbread sandwich, orange and honey crème brûlée	\$16.00
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Pistachio Delice (N)  Pistachio and crème fraiche, coated in Valrhona chocolate, citrus gel, beetroot ice cream, honeycomb	\$16.00
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