



RUTHERFORD HOTEL
NELSON

A HERITAGE® HOTEL



Dinner Menu

Tuesday - Saturday

17.30 – 20.30

"EXPERIENCE THE BEST OF N.E.L.S.O.N."

Nature - Exceptional - Local - Safe - Optimistic - Neat

“Sustainability”

“Quality”

“Passion”

“Health Conscious”

“Flavour”

“Real Food”

“Laid Back Gourmet”

**These are our core culinary philosophies we abide by every day,
while preparing our menus for our Océano Restaurant.**

**We are passionate to make sure that every guest who takes a seat
in our home receives an excellent culinary experience,
with service that comes straight from our hearts and souls.**

**Our cuisine follows the trend of the modern day “Real Food” style.
We are lucky to be living and sourcing most of our products from a paradise,
the paradise of New Zealand.**

**We support the fishing boats that are fishing sustainably for our daily catch.
We have butchers selecting the best quality meats for us, and for other
quality products, we don’t need to look much further than the artisan
suppliers and vineyards in the surrounding region.**

**We aim to take your taste buds on a rollercoaster journey, whichever path
or dish you choose.**

We are here, not just to meet your expectations, but also to exceed them.

Yours sincerely



Jeff Scott Foster



Yamal Bauer

**We are happy to prepare most dishes gluten free upon request.
Please let our service team know of any allergies you may have
so we can tailor your dish accordingly.**

**We believe that our dishes are seasoned just right.
If you prefer additional seasoning please ask our service team
to provide you with salt and pepper grinders.**

TWO COURSES
THREE COURSES

51.0
63.0

ENTREÉS

FERMENTED BEETROOT & GOAT CHEESE

MISO MARINATED ROCK MELON PEARLS AND LEEK ASH

16.0

PAN FRIED SCALLOPS

**TOASTED BLACK SESAME, PUREÉD CAULIFLOWER,
SQUID INK SAUCE AND WAKAME**

20.0

BRAISED LAMB NECK

**PEA SALSA, CRUMBED SWEETBREAD, WASABI MAYO
AND RED WINE SHALLOT CHUTNEY**

18.0

SMOKED EEL

**SOURDOUGH, MASHED CELERIAC, APPLE CONFIT,
SORREL, SMOKED EEL DASHI**

18.0

TRUFFLE PASTA

**TAGLIATELLE, PRAWNS, PARMESAN, TRUFFLE BUTTER,
CONFIT TOMATO**

18.0

MAINS

PAN FRIED JOHN DORY

SAUTÉED SPINACH, CANNELLINI BEANS, MUSTARD SAUCE,
BALSAMIC ONIONS, POMME PARMENTIER (GF)

39.5

BRAISED FALLOW "OSSO BUCCO"

SLOW BRAISED WILD VENISON, WILD MUSHROOM RISOTTO,
PURÉED ROAST CARROT AND HAY OIL (GF)

39.5

ROASTED LAMB BACKSTRAP

HERB CRUSTED, FREGOLA SARDA, CAPONATA,
SEASONAL GREENS, MERLOT JUS

39.5

PAPPADELLE

CONFIT DUCK, SWISS CHARD, PARMESAN AND PICKLED PUMPKIN,
DUCK SAUCE

38.0

MARINATED TEMPEH

SMOKED MAPLE SYRUP AND SOY, PURÉED KUMARA, BOK CHOY,
KASHA AND FERMENTED BEETROOT (GF/DF/VEGAN)

32.0

SIDES

HOMEMADE FOCCACIA

WITH SMOKED CREAM CHEESE AND OLIVE OIL

9.5

GARLIC TOAST

WITH SMOKED CREAM CHEESE AND OLIVE OIL

9.5

SEASONAL VEGETABLES

BUTTER AND HERBS

9.5

ROSEMARY POTATOES

ROSEMARY, OLIVE OIL AND FLAKEY SEA SALT

9.5

THIN TRUFFLED FRIES

FLAKY SEA SALT, PARMESAN, AIOLI

9.5

GARDEN SALAD

MESCLUN LEAVES, JULIENNE,

BALSAMIC, OLIVE OIL

9.5

DESSERTS

BANANA RUM BABA

SMALL CAKE SOAKED IN RUM SYRUP, BUTTER AND MISO
TOFFEE SAUCE, APRICOT ICE CREAM,
PICKLED BLUEBERRIES

15.0

PUMPKIN, PISTACHIO AND MOKKA

COFFEE CRÉMEUX, PISTACHIO CRÈME,
SPICED PUMPKIN ICE CREAM, PINE SYRUP

15.0

APPLE STRUDEL

WITH RUM RAISINS, CINNAMON, CRÈME ANGLAISE

15.0

CHOCOLATE CANNELLONI

AERATED CHOCOLATE SERVED WITH CHERRIES
AND HEERING'S CHERRY LIQUEUR

15.0

WHITE WINE POACHED PEAR

SERVED WITH BROWNIE SOIL, CARAMELISED PECANS
AND VANILLA ICE CREAM

15.0

WINE BY THE GLASS

			150ml	250ml	500ml
DA LUCA PROSECCO	Prosecco	Italy	11.0	N/A	N/A
BLACKENBROOK	100% Sauvignon Blanc	Nelson	11.0	17.5	35.0
MIDDLE EARTH	100% Sauvignon Blanc	Nelson	11.0	17.5	35.0
GREENHOUGH	100% Chardonnay	Nelson	11.0	17.5	35.0
SPENCER HILL "COASTAL RIDGE 2014"	100% Chardonnay	Nelson	11.0	17.5	35.0
BLACKENBROOK	100% Pinot Gris	Nelson	11.0	17.5	35.0
RIMU GROVE BRONTE	100% Pinot Gris	Nelson	11.0	17.5	35.0
NAUTILUS ESTATE	100% Albariño	Marlborough	13.0	20.5	41.0
CLEARVIEW ESTATE ROSÉ	Merlot/Malbec/Chambourcin	Hawke's Bay	11.0	17.5	35.0
MADAM SASS	100% Pinot Noir	Central Otago	13.0	21.0	42.0
GREENHOUGH	100% Pinot Noir	Nelson	12.0	18.0	36.0
RIMU GROVE BRONTE	100% Pinot Noir	Nelson	12.0	18.0	36.0
PASK	100% Syrah	Hawke's Bay	13.5	21.0	42.0

CHAMPAGNE & SPARKLING

		200ml	375ml	750ml
ALLAN SCOTT CECELIA	Marlborough			57.0
NAUTILUS CUVÉE BRUT	Marlborough			71.0
HUIA BRUT ROSÉ	Marlborough			75.0
HANS HERZOG "CUVÉE THÉRÈSE BRUT ROSÉ"	Marlborough			125.0
DA LUCA PROSECCO	Italy			40.0
BOLLINGER "GRAND ANNEE 2008"	France			340.0
DOM PERIGNON 2009	France			365.0
MOËT & CHANDON NV	France	35.0	60.0	115.0
POL ROGER BRUT NV	France		80.0	155.0
TAITTINGER BRUT RESERVE	France		75.0	145.0
TAITTINGER PRESTIGE ROSÉ	France			160.0
VEUVE CLICQUOT BRUT NV	France		70.0	130.0
