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RUTHERFORD HOTEL
NELSON

A *HERITAGE*® HOTEL



Dinner Menu

Monday - Sunday

17.30 – 20.30

“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 Seafood Brasserie.**

**We are passionate to make sure that every guest who takes a seat
in our home receives an excellent culinary experience,
which 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 sup-
pliers 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.**

APPETIZERS

FRESHLY BAKED FOCACCIA OLIVE OIL & BALSAMICO – SMOKED CREAM CHEESE	\$7.0
GARLIC TOAST OLIVE OIL & BALSAMICO – SMOKED CREAM CHEESE	\$9.0

MOUTHWATERING ENTREÉS

OCTOPUS TERRINE PANZANELLA – SQUID INK MAYO	\$15.0
SHELLFISH RAVIOLI SHELLFISH AND TOMATO BROTH – JULIENNE – SALTED LEMON	\$15.0
SMOKED DUCK BREAST BOYSENBERRY KIMCHI – SMOKED CHEESE	\$15.0
TORCHED LITTLE RIVER FETA BEETS – HERBS – HONEY AND THYME – RYE (V)	\$15.0

THE HOT KITCHEN MAINS

HERB CRUSTED DAILY CATCH ORANGE AND SAFFRON BRAISED FENNEL – SAUCE NAGE	\$35.0
RIBEYE "NEUDORF" POTATO BAKE – BRAISED SHANK – MUSHROOM SAUCE	\$35.0
LAMB BACKSTRAP CONFIT "CARROT NIGELLA" – BOUILLION – GARDEN HERBS (GF)	\$35.0
CAULIFLOWER ROASTED – BAKED – PICKLED – TOFU – SAUCE (V)	\$35.0
VEGAN GYOZA MUSHROOM AND SOYA BROTH – GREENS – WAKAME (VE/GF)	\$35.0

SWEET FINISH

VANILLA / LIQUORICE BRULEE MANGO SORBET – CRUNCH	\$15.0
VALRHONA TO VALHALLA CHOCOLATE CREMEAUX – BOYSENBERRY – SORBET – CRUNCH (GF)	\$15.0
PRESSED STONEFRUIT TERRINE MOTUEKA CREAMERY ICE CREAM – WHIPPED CHOCOLATE GANACHE (GF)	\$15.0

TWO COURSES	\$45.0
THREE COURSES	\$55.0

WINE BY THE GLASS

			150ml	250ml	500ml
DA LUCA PROSECCO	Prosecco	Italy	10.0	N/A	N/A
BLACKENBROOK	100% Sauvignon Blanc	Nelson	9.5	15.5	31.0
MIDDLE EARTH	100% Sauvignon Blanc	Nelson	9.5	15.5	31.0
GREENHOUGH	100% Chardonnay	Nelson	9.5	15.5	31.0
SPENCER HILL "COASTAL RIDGE 2014"	100% Chardonnay	Nelson	9.5	15.5	31.0
BLACKENBROOK	100% Pinot Gris	Nelson	10.0	16.5	33.0
RIMU GROVE BRONTE	100% Pinot Gris	Nelson	9.5	15.5	31.0
NAUTILUS ESTATE	100% Albariño	Marlborough	12.0	20.0	40.0
CLEARVIEW ESTATE ROSÉ	Merlot/Malbec/Chambourcin	Hawke's Bay	10.0	16.5	33.0
MADAM SASS	100% Pinot Noir	Central Otago	N/A	20.0	40.0
GREENHOUGH	100% Pinot Noir	Nelson	11.0	18.0	36.0
RIMU GROVE BRONTE	100% Pinot Noir	Nelson	11.0	18.0	36.0
PASK	100% Syrah	Hawke's Bay	N/A	20.0	40.0

CHAMPAGNE & SPARKLING

		200ml	375ml	750ml
ALLAN SCOTT CECELIA	Marlborough			53.0
NAUTILUS CUVÉE BRUT	Marlborough			68.0
HUIA BRUT ROSÉ	Marlborough			70.0
HANS HERZOG "CUVÉE THÉRÈSE BRUT ROSÉ"	Marlborough			110.0
DA LUCA PROSECCO	Italy			37.5
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
