



RUTHERFORD HOTEL
NELSON

A HERITAGE® HOTEL



Dinner Menu

Monday - Sunday

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

49.0
59.0

ENTREÉS

VELOUTÈ OF LEEK AND POTATO
WITH SMOKED EEL, RIWAI POTATOES
AND VIAVIO STRACCIATELLA CHEESE (GF)

16.0

ORA KING SALMON
CURED WITH BEETROOT, FENNEL AND CORIANDER SEEDS
WITH PICKLED BEETROOT SALAD AND COMPRESSED
CUCUMBER (GF)

16.0

HOUSE-MADE TAGLIATELLE
WITH WILD MUSHROOMS, HERBS AND CREAM (V)

16.0

LAMB LOIN
SMOKED WITH MANUKA AND TAWA
ON WAKAME AND SOMEN SALAD
WITH EDAMAME AND TONKATSU SAUCE (DF)

16.0

MAINS

PAN FRIED DAILY CATCH

WITH SPINACH RISOTTO, SEMI-DRIED TOMATO,
PARMESAN AND SPINACH SALAD (GF)

38.0

BEEF EYE FILLET

WITH BONE MARROW CRUST, RED WINE SHALLOTS,
POTATO FLAN AND BEEF JUS

38.0

CRISPY DUCK LEG

ON CREAMY SAVOY CABBAGE,
SEMOLINA DUMPLINGS STUFFED
WITH DUCK & CHESTNUT AND PORT JUS

38.0

SLOW BRAISED BEEF CHEEKS

WITH BAKED CELERIAC ROOT, TRUFFLED POLENTA,
MERLOT SAUCE AND GREMOLATA

38.0

HOUSE-MADE POTATO GNOCCHI

ROASTED WITH SUNDRIED TOMATO,
SEASONAL VEGETABLES,
BROWN BUTTER AND PARMESAN (V)

38.0

SIDES

FRESHLY BAKED FOCACCIA

WITH SMOKED CREAM CHEESE AND OLIVE OIL

7.0

GARLIC BREAD

WITH SMOKED CREAM CHEESE AND OLIVE OIL

9.0

ROSEMARY POTATOES

WITH OLIVE OIL AND FLAKY SEA SALT (GF/DF)

9.0

BLANCHED SEASONAL VEGETABLES

WITH BUTTER AND HERBS (GF)

9.0

GARDEN SALAD

MESCLUN LEAVES WITH JULIENNE,
WHITE BALSAMIC AND OLIVE OIL (GF/DF)

9.0

THIN TRUFFLED FRIES

WITH FLAKY SEA SALT AND PARMESAN

9.0

DESSERTS

PEAR MILLE FEUILLE

WITH TONKA BEAN GANACHE,
PISTACHIO CREAM ON A PISTACHIO FINANCIER
AND ICE CREAM

16.0

VALRHONA TO VALHALLA

CHOCOLATE CREMEAUX
WITH RUM BRAISED PINEAPPLE,
PUMPKIN SEED CRUNCH AND BOYSENBERRY SORBET **(GF)**

16.0

DIVERSE DAIRY

BRIOCHE WITH MILK MARMALADE,
FRIED BREADED MILK, MILK STREUSEL
ON TORCHED ITALIAN MERINGUE
WITH ICE CREAM

16.0

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
