

Heartland Hotel Queenstown

The Hillside Brasserie

Dinner Menu

Entrees

Seasonal soup served with fresh baked bread (V)		\$10.00
Ripe roma tomato and basil tart on flaky pastry (v)		\$12.00
Fattouche salad of baby gem, red onions, cucumber and flat bread (V)		\$13.00
Garlic and cheese ciabatta bread with chives (V)		\$12.00
Smoked chicken and mango salad with green beans, croutons and citrus dressing	Entrée	\$14.00
	Main	\$28.00

Main Course

Corn Fed Chicken Breast	\$28.00
With potato salad, fresh rocket, baby radishes and herb oil	
Fish Pie of Salmon, Blue Cod and Prawns	\$30.00
Cooked in a chive sauce and served with a cheese pastry crust, salad and home-made tomato ketchup	
Salmon Nicoise Salad	\$30.00
Pan-fried Twizel salmon with new potatoes, cherry tomatoes, green beans, red onions, anchovies and poached egg	
Roasted Otago Lamb Rump	\$36.00
On a bed of ratatouille of courgette, aubergine, roasted peppers, olives and dressed rocket	
Canterbury Rib-eye Steak (200g)	\$30.00
With fries, fresh salad and served with your choice of mushroom jus or garlic butter	

Canterbury Sirloin Steak (200g) **\$28.00**
With fries, fresh salad and served with a choice of mushroom jus or garlic butter

Beetroot Gnocchi (V) **\$30.00**
Roasted beetroot, goats cheese, rocket and toasted walnuts

Side Dishes **\$6.50**

Fries
Wedges
Kumara fries
Mash
Seasonal vegetables
Mixed leaf salad

Desserts

Warm Chocolate Brownie **\$12.00**
Accompanied by vanilla ice cream

Dark Chocolate Tart **\$13.00**
With crème fraiche and candied orange

Baked Vanilla Rice Pudding **\$12.00**
Served with Black Doris plum compote

Rhubarb Trifle **\$13.00**
Fresh poached rhubarb with vanilla sponge, strawberry jelly, custard, cream and chocolate

Cheese Board **\$12.00**
An assortment of three delicious regional cheeses, crackers, chutney and onion marmalade

Coffee and Tea Selection

Short black **\$4.00**
Latte
Cappuccino
Long Black
Flat White
Mochachino
Hot Chocolate

English Breakfast **\$3.00**
Earl Grey
Camomile
Lemon or Green tea

Liqueur Coffees

\$8.50

We have a wide range of liqueur coffees.
Please ask your server for the list.

All products may contain traces of nuts or other allergens, please inform a member of staff if you have any dietary requirements.

V = Vegetarian

(A room service fee of \$5.00 per tray applies to all orders)

All meals are subject to the availability of fresh produce
Prices are GST inclusive