



MOUNT HUTT NEW ZEALAND

to begin with

grazing platter for two 24.50

today's soup we came up with 11

pork & chicken liver pate,
pickled vegetables & crusty bread 17

green lipped mussels, miso, chilli & coriander broth 18

pan seared scallops & prawns, cauliflower puree,
crispy prosciutto 18.50

goat's cheese, spinach and roasted pear tart 17.50

Moroccan style pulled lamb shoulder, couscous,
cucumber yoghurt 18

as a salad (small/not so small).....

feta, roasted capsicum & rocket,
caramelized walnuts 14/24

portobello mushrooms, fig & toasted pinenuts,
blue cheese dressing 14/24

chorizo, new potatoes & mesclun, paprika mayo 16/26

satay dressed beef & noodle 16/26

if you have a special dietary requirement, just sing out
and we will gladly make a tasty treat for you.

Ski Time Restaurant Lodge

Raccourse Ave
PO Box 84, Methven
Mount Hutt, New Zealand
Phone: 64 3 302 8398
Fax: 64 3 302 8394
E-mail: res@skitime.co.nz
www.skitime.co.nz



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to get through.....

fennel rubbed pork cutlet,
crushed savoury apple & rhubarb, wilted greens 32

beetroot marinated Akaroa salmon fillet, pea puree,
gourmet potatoes, herb oil 32

fillet steak or sirloin, fondant potato,
with seeded mustard jus or garlic & sage butter 38/34

corn fritter, cherry tomato & rocket salad,
sundried tomato aioli 26

Canterbury lamb rump, shallot mash,
grilled courgette & eggplant, balsamic reduction 37

pan seared duck breast, kumara cake, asparagus,
red currant jus 35

if you'd like extra.....green salad or vegetables 7

to Finish with

chocolate & peppermint mousse
in a brandy snap basket 14.50

strawberry crème brulee, vanilla bean shortbread 14.50

spiced ginger pudding, maple mascarpone 14.50

lemon & passionfruit cheesecake,
cointreau orange segments 14.50

we trust you have an enjoyable experience.

please: one account per table

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