



to begin with

grazing platter for two 24.50

today's soup we came up with 11

pork & chicken liver pate,
red onion and caper jam, crusty bread 17

green lipped mussels, curried coconut cream
and fresh herbs 18

pan seared scallops, cucumber & mango salad,
prosciutto 18.50

goat's cheese, spinach and roasted pear tart 17.50

lamb carpaccio, Asian style dressing & pickled ginger 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 sirloin beef
topped with crispy noodles 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

Racecourse Ave
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MOUNT HUTT NEW ZEALAND

to get through.....

Moroccan style pork cutlet, citrus tabbouleh & tzatziki 32

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

300g sirloin steak, fondant potato with creamy
mushrooms or basil, parmesan & tomato butter 34

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

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

pan seared duck breast, honey glazed pumpkin,
green beans, red currant jus 35

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

to Finish with

strawberry mousse, brandy snap basket 14.50

lemon & coconut crème brulee,
cinnamon shortbread 14.50

spiced ginger pudding, maple mascarpone 14.50

chocolate brownie cheesecake,
cookie crème fraiche 14.50

we trust you have an enjoyable experience.

please: one account per table

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