



True South

At True South, we merge Māori tradition with European innovation in our dedication to locally sourced produce.

Our menu reflects this harmony, featuring dishes crafted from high-quality ingredients sourced mainly from Central Otago suppliers. By supporting local producers, we reduce food miles and embrace sustainable practices while showcasing the diverse flavours of our region.

Trust the Chef

We invite you to indulge in a culinary experience with our Trust the Chef menu at True South.

Each ingredient tells a story of our region's produce, allowing us to showcase the very best of Central Otago's culinary treasures on your plate.

110 4 courses
175 with wine pairing

165 6 courses
250 with wine pairing

Produce list

- Ocean Speared
- Southern Leader Fishing
- Royalburn Station
- Welcome Rock Gardens
- Gibbston Valley Cheese
- Southern Station Wagyu
- Premium Game

Allergens

Please inform our staff of any allergies. While we strive to accommodate all dietary needs, trace amounts of allergens may be present in our kitchen. We're here to help with options and substitutions.

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TAHUA	Treats	Crayfish toasted sandwich <i>With crayfish aioli, pickled ginger</i>	15
		Seasonal oyster <i>With hopped shallot dressing</i>	3 ' 20 6 ' 40
		Truffled bone marrow mac and cheese <i>With truffle oil</i>	12
		Rēwena flat bread <i>With cray butter</i>	10
		Local line caught ika mata <i>With coconut cream and kiwifruit</i>	15

WHENUA	Land	Entree	Main
		Heirloom tomato <i>Marinated tomato, goat curd and basil oil</i>	19 38
		Roast pumpkin and spinach ravioli <i>Pumpkin sauce, black garlic, feta, chilli caramel pumpkin seeds</i>	20 40
		Zucchini and nasturtiums <i>Grilled and marinated zucchini with nasturtium vinegar and smoked egg yolk emulsion</i>	20 40

MOANA	Sea	Local line caught fish <i>Smoked kina sauce, sea grapes, wakame vinegar foam, leek and garlic croquette</i>	24 48
		Soy marinated salmon <i>Pickled kawakawa and pineapple salsa, petite fennel salad</i>	21 42
		Foveaux Strait pāua <i>Shiitake mushroom, chawanmushi</i>	20 40

MAUNGA	Mountain	Royalburn Station lamb backstrap <i>With rustic NZ bush curry, cucumber and kawakawa tzatziki, idli</i>	26 52
		Wild shot West Coast venison <i>Roast beetroot, horseradish cream, pinot jus</i>	26 52
		Southern Station Wagyu beef <i>(Ask your server about cut) With roast onion puree, horopito chimichurri and pinot noir jus</i>	26 52

PARAMANAWA	Sides	Welcome Rock Gardens vegetables	14
		Duck fat potatoes	16
		Welcome Rock Gardens salad	12

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