

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.

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*



Trust the Chef

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175 with wine pairing

165 6 courses 250 with wine pairing

Ocean Speared

Southern Leader Fishing

Royalburn Station

Welcome Rock Gardens

Gibbston Valley Cheese

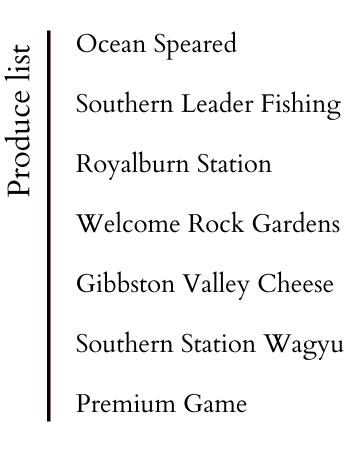
Southern Station Wagyu

Premium Game

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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165 6 courses **250** with wine pairing



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Treats	Crayfish toasted sandwich With crayfish aioli, pickled ginger		15	Treats	Crayfish to With crayfis
TAHUA	Seasonal oyster With hopped shallot dressing	3	20 40	TAHUA	Seasonal oy With hopped
H	Truffled bone marrow mac and cheese <i>With truffle oil</i>		12	H	Truffled bo With truffle
	Rēwena flat bread With cray butter		10		Rēwena fla With cray bu
	Local line caught ika mata <i>With coconut cream and kiwifruit</i>		15		Local line c With coconu
•		Entree	Main		•
Land	Heirloom tomato Marinated tomato, goat curd and basil oil	19	38	Land	Heirloom t Marinated to and basil oil
WHENUA	Roast pumpkin and spinach ravioli <i>Pumpkin sauce, black garlic, feta, chilli caramel</i> <i>pumpkin seeds</i>	20	40	WHENUA	Roast pumj Pumpkin sau pumpkin seed
	Zucchini and nasturtiums Grilled and marinated zucchini with nasturtium vinegar and smoked egg yolk emulsion	20	40		Zucchini a Grilled and r vinegar and s
NA Sea	Local line caught fish Smoked kina sauce, sea grapes, wakame vinegar foam, leek and garlic croquette	24	48	NA Sea	Local line o Smoked kina foam, leek an
MOAN	Soy marinated salmon Pickled kawakawa and pineapple salsa, petite fennel salad	21	42	MOAN	Soy marina Pickled kawa fennel salad
	Foveaux Strait pāua Shiitake mushroom, chawanmushi	20	40		Foveaux St Shiitake mus
Mountain	Royalburn Station lamb backstrap With rustic NZ bush curry, cucumber and kawakawa tzatziki, idli	26	52	Mountain	Royalburn With rustic N kawakawa tz
MAUNGA	Wild shot West Coast venison <i>Roast beetroot, horseradish cream, pinot jus</i>	26	52	MAUNGA	Wild shot V Roast beetroo
MAU	Southern Station Wagyu beef (Ask your server about cut) With roast onion puree, horopito chimichurri and pinot noir jus	26	52	MAU	Southern So (Ask your set puree, horopi
Sides				Sides	
	Welcome Rock Gardens vegetables		14		Welcome F
ANA	Duck fat potatoes		16	ANA	Duck fat po
PARAMANAWA	Welcome Rock Gardens salad		12	PARAMANAWA	Welcome F

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