



Kia Ora and welcome to True South Dining Room,

The award-winning True South Dining Room at The Rees Hotel in Queenstown epitomises sophisticated elegant dining. Take a journey to one of Queenstown's hottest restaurants where guests are treated to a sense of surprise when they dine in the True South Dining Room – with something delicious, exciting and unexpected!

True South's pride in our region is expressed with a menu of dishes based mainly on local produce. Where possible we source high quality ingredients from suppliers in Central Otago, buying local not only assures freshness and quality control, it reduces food miles and encourages sustainable practices.

Offering mouth-watering monthly menus, with daily tweaks and seasonal changes, the menu showcases True South's signature style that is fresh, clean on the palate and exhibits creativity, innovation and above all, amazing flavour.

Trust the Chef

We recommend sitting back and letting us make the tough decisions for you. Alternatively, you will find a full A la Carte menu overleaf.

Trust the chef with a 6 course Taste of True South menu showcasing the best of New Zealand produce **\$165**

Also available with a wine pairing chosen by our sommelier **\$85**

Corey Hume

Corey Hume - Executive Chef

Edward Johnson

Edward Johnson - Restaurant Manager/Sommelier

Please discuss any allergies or dietary requirements with a member of staff. Please let us know if you hold an EpiPen. Our cooking equipment and ovens are used to cook nuts, gluten products and other allergens throughout the day. We also store the same products in the kitchen. Whilst every effort will be made, we cannot guarantee that trace amounts will not be present in the food. For vegan diets, we are happy to modify the dishes to accommodate accordingly.



A la Carte Menu

Entrées

Yellowfin Tuna Sashimi \$25

Japanese smoked daikon, nori mayonnaise, bonito butter, yuzu

Wairiri Buffalo Halloumi \$25

Muhummara, Wairiri labneh, thyme, spiced walnuts, pomegranate molasses

Confit Free Range Pork Belly \$25

Crispy pork skin, cider vinegar, miso cauliflower, caper raisin puree

Pickled Beetroot and Zucchini \$25

Whipped Goats Fromage, hazelnut, beets caviar, beetroot chips

Main Courses

Lamb Short Loin \$45

Jerusalem artichoke, haricot blanc, truffle, Cavallo nero, cépe jus

Savannah Beef \$45

Polenta with parmesan and truffle, local mushrooms,
braised beef and porcini ragout, sauce bordelaise

Market Fish \$45

Chestnut and cépe puree, confit smoked leek, brussels,
smoked beef fat, prosciutto, pinot thyme butter

Penne Pasta \$35

Local mushrooms, porcini crème, Parmigiana Reggiano, pine nut pangritata, truffle EVOO

Desserts

Crème Brûlée \$15

White chocolate snow, seasonal fruit sorbet

Valrhona Chocolate Fondant \$22

Poached pear, salted caramel cremeux, chocolate coffee soil, Bailey's ice cream

The 'Apple' \$25

Granny Smith apple ganache montée and compote, Valrhona Ivoire, Granny Smith apple sorbet

One, Two or Three New Zealand Cheeses \$24/\$30/\$36

Otago honeycomb, fruit, Falwasser crackers, Seasonal NZ Cheeses – please ask for today's availability.

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