



MACKENZIE'S RESTAURANT

HERITAGE HOTEL QUEENSTOWN

SUMMER MENU 2007

RECOMMENDATIONS FROM THE HERITAGE WINE CELLAR

Gibbston Valley Blanc de Pinot

From one of Central Otago leading vineyards, this wine exhibits ripe peach, watermelon and candyfloss flavours. The rose wine is an extremely pleasant summer drink.

Ollsen's Creek Chardonnay 2001 Central Otago

A full bodied, well balanced wine with tropical and citrus fruit flavours. This wine has excellent fruit and oak balance with some hints of butterscotch. A great wine, to be matched with good company and good food.

MENU PREPARED AND PRESENTED BY

Quinn McMahon
Executive Chef

Cath Anderson
Food and Beverage Manager

Carey Norton
General Hotel Manager

LOCAL INGREDIENTS SUPPLIED BY

Alpine Honey - New Zealand Honey Specialties Ltd
Saffron Growers Incorporated
Fresh Connection Cromwell Stone Fruit
Central Otago Olive Growers
Gibbston Valley Cheese Company



DINNER MENU

BREAD

Freshly Baked Sough Dough Bread
Made in house and served with local rosemary infused Parioli olive oil & balsamic vinegar **F V**
eight dollars

FIRST COURSE

Aoraki Smoked Salmon
Served with baby beetroot, citrus and micro greens, finished with creamy dill dressing **F**
twelve dollars

Kapiti Bocconcini
Vine ripened tomato, roasted pepper and basil salad, with herb pesto and balsamic reduction **N**
twelve dollars

Semi - Smoked South Island Venison Carpaccio
Served under a fresh pear, celery and shaved parmesan salad, with candied walnut and spiced red onion compote **N F**
twelve dollars

Vegetable Soup of the Day
Please ask your wait staff for todays preparation **V**
eight dollars

New Zealand Crayfish Bisque
Served with crayfish meat, avocado and tomato concasse **F N**
nine dollars

South Island Green Lip Mussels
Steamed open with sauvignon blanc, served with local Banockburn saffron - lemongrass sauce and French baguette croutons **N F**
entrée - twelve dollars
main course - eighteen dollars

Fettuccini
Tossed with buerre blanc, basil, baby spinach and lemon, topped with semi-dried tomatoes, pine nuts, shaved parmesan and Italian parsley **N F V**
entrée - twelve dollars
main course - eighteen dollars

V - Suitable for lacto & ovo-vegetarians

N - Contains Nuts

F - Contains Wheat Flour



MAIN COURSES

Cumin rubbed - Baked Otago Lamb

Baked baby lamb rump, served on honey - roasted pumpkin risotto, with baby spinach, port wine reduction & parmesan crisp **N**
twenty eight dollars

Pan fried Fish of the Day

Fresh local fish fillet, served with warm asparagus, avocado, watercress, roasted cherry tomatoes, moi moi potatoes with chives and salsa verde **N F**
current market price

Roasted Corn-fed Chicken Breast with Prosciutto and Sage "Saltimbocca"

Oven baked chicken breast, served with zucchini - herb and lemon potato latkes, vanilla glazed carrots & sun dried cranberry, corn and coriander salsa **F**
twenty six dollars

Crispy Skin Aoraki Salmon

Pan roasted salmon fillet, served with sauce rouille, roasted peppers, green beans and a poached smoked salmon wonton **F**
thirty two dollars

Alpine-Honey Glazed Pork Loin, stuffed with Chorizo Sausage

Served on coconut glazed kumara with snow peas, parsnip crisps and fresh pineapple chutney **N F**
Twenty six dollars

Pan Seared Sirloin Steak

Accompanied by three mushroom and ginger ragout, truffle-celeriac potato puree, watercress and beetroot in avocado oil & horseradish cream **N F**
thirty dollars

Parmesan Polenta Cake Stack

Served with asparagus, roasted cherry tomatoes, ginger mushrooms, roasted peppers, goats cheese medallions and salsa verde **V N F**
Twenty four dollars

SIDE ORDERS

Roasted new potatoes tossed with fresh lemon zest and herb butter **V**
six dollars

Green salad tossed with balsamic or French dressing **V**
six dollars

Steamed green vegetables with herb butter **V**
six dollars

For further menu selections please turn to the back page

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DESSERT

Dark Chocolate Soft Centered "petit" gateau
Served with Vanilla Bean ice cream and Cromwell stone fruit compote **V N**
twelve dollars

Brandy Snap Cylinder
Filled with Sweet Lime and Mint Curd, finished with fresh summer fruit salad
passionfruit sorbet & raspberry-mint coulis **V N**
twelve dollars

Frozen Grand Marnier Souffle
Topped with glazed meringue, candied orange and hazelnut biscotti **N F V**
twelve dollars

Honey-saffron Poached Pear and Almond Tartlette
Served with Tahitian vanilla bean anglaise and mascarpone quennel **N F V**
twelve dollars

Heritage Ice Cream Sundae
Vanilla bean ice cream topped with chocolate sauce,
maraschino cherry, marshmallows, crushed nuts and wafer **N**
eight dollars

Selection of Three Local Gibbston Valley Cheeses
Double Cream Jersey Milk Brie
European washed style Gibbston Gold
And Creamy Kawarau Blue
Presented with spice wine poached figs, crackers,
fresh apple and lavash **N**
twenty dollars

SIMPLICITY DISHES

Pasta
With Tomato Sauce or Pesto **F N V**
eighteen dollars

Sirloin of Black Angus Beef
Cooked to your preference, served with roasted potatoes and steamed green
vegetables
twenty six dollars

Boneless Cornfed Breast of Chicken
Served with roasted potatoes and steamed green vegetables
twenty four dollars

Salmon Fillet
Pan-fried served with roasted potatoes and steamed green vegetables
twenty eight dollars