



ENTRÉES

Roasted Beets, Whipped Goats Cheese & Candied Walnut Salad (V, M*, WN*) 22

A vibrant mix of oven-roasted beets, whipped goat's cheese and caramelised walnuts, dressed with a drizzle of local honey-balsamic glaze and garden greens

Heirloom Tomatoes & Bocconcini (V, M*) 24

Juicy heirloom tomatoes, creamy bocconcini, basil oil and aged balsamic – a simple yet elegant note to Kiwi summer produce

Hāngi-Spiced Prawns (C) 26

Chargrilled prawns infused with native hāngi spice, served atop silky kūmara purée, topped with a crisp kūmara shard – smoky, earthy and distinctly Aotearoa

Grilled Asparagus & Crispy Prosciutto (E*, M*) 24

Tender asparagus topped with crispy prosciutto, a perfectly poached egg, parmesan snow and a drizzle of truffle oil

Seasonal Soup of the Day 20

Light, bright and ever-changing - our chef's daily creation served with warm sourdough

DESSERTS

Lemon Tart (V, M, G, W) 17

Tangy lemon curd in a buttery pastry shell, served with crème Chantilly - the perfect balance of sweet and citrus

Deconstructed Cheesecake (V, M, G, W) 18

Velvety baked cheesecake crumble layered with seasonal fruits and a bright berry coulis

Trio of Ice Creams (M) 15

A scoop of each - chocolate, vanilla bean and a seasonal flavour, finished with rich chocolate soil for a touch of texture

Seasonal Fruit Platter (VG) 16

A fresh showcase of New Zealand's best summer fruits - light, colourful and naturally sweet

Chocolate & Salted Caramel Tart (M, G, W) 17

Indulgent dark chocolate and silky salted caramel encased in a crisp tart shell, paired with vanilla bean ice cream

MAINS

Beef Sirloin - 250g (M) 46

Succulent grilled sirloin paired with chimichurri, roasted new potatoes and charred broccolini – simple, honest flavours done beautifully

South Island Lamb Rump - 300g (M) 44

Locally raised lamb cooked to tender perfection, served with silky mashed kūmara, green beans, charred onions and a rich rosemary-garlic jus - pure South Island comfort

Mount Cook Salmon - 150g (F, M) 42

Crisp-skinned Mount Cook salmon with citrus beurre blanc, buttery mashed potato, fresh asparagus spears and a sprinkle of crispy capers

Chargrilled Lemon & Thyme Chicken Thigh (M) 38

Free-range chicken marinated in lemon and thyme, flame-grilled, served with pea purée, roasted kūmara and a light, fragrant jus

Mushroom & Walnut Ragu (VG, WN) 36

A slow-braised medley of local mushrooms and toasted walnuts tossed through silky pappardelle - earthy, hearty and completely plant-based

Pea & Parmesan Risotto (V, M) 34

Creamy risotto bursting with sweet summer peas, mint oil and a parmesan crisp for crunch. Light, fresh and full of goodness

Sauces 5

Mushroom, pepper, red wine jus, chimichurri

SIDES

Couscous, roasted kūmara & fresh herbs 12

Seasonal steamed vegetables 14

Mixed leaf salad with citrus vinaigrette 14

Asparagus with truffle oil & parmesan 16

Truffle fries 14

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance.

Our team will make efforts to accommodate all dietary requirements, however due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please always inform our team if you have a food allergy or intolerance.

Dishes marked with a * can be adjusted upon request — please just keep in mind they will still be made in the same kitchen space.

V = Vegetarian. VG = Vegan. G = Gluten. W = Wheat. F = Fish. MO = Mollusca. E = Egg. SE = Sesame.

M = Milk. S = Soy. A = Almond. PN = Pine Nuts. CN = Cashew Nuts. C = Crustacean. WA = Walnut.

H = Honey. SU = Sulphites.



HONESTY INTEGRITY VALUE

Welcome to our home



At Mercure Queenstown Resort, we pride ourselves on using the finest locally sourced ingredient's. Taste the difference of farm-to-table dining with our seasonal and sustainable offerings.