



ENTRÉES

- Beetroot and goat's cheese salad (V, M*, WA*, H)** 22
A vibrant mix of oven-roasted beets, whipped goat's cheese and candied 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
- Hāngi-spiced prawns (M, C)** 26
Chargrilled prawns infused with native hāngi spices, 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 (G*, W*, M*)** 20
Light, seasonal and homemade, served with toasted sourdough and butter

MAINS

- Beef sirloin - 250g (M)** 46
Succulent grilled sirloin paired with chimichurri, roasted new potatoes and charred broccolini
- South Island lamb rump - 300g (M)** 44
Tender NZ lamb rump 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, H)** 38
Free-range chicken marinated in lemon and thyme, flame-grilled, served with pea purée, roasted kūmara and a light, fragrant jus

VEGETARIAN

- Mushroom & walnut ragu (VG, WA, M*, G, W, E)** 36
A slow-braised medley of local mushrooms and toasted walnuts tossed through silky pappardelle - earthy, hearty and completely plant-based, sprinkled with parmesan
- Pea & prosciutto risotto (VG*, M)** 34
Creamy risotto bursting with sweet summer peas, mint oil and a prosciutto crisp for crunch.

SAUCES

Mushroom, pepper, red wine jus or chimchurri

SIDES

- Couscous, roasted kūmara & fresh herbs (G, W) 12
- Seasonal steamed vegetables (A) 14
- Mixed leaf salad with olive oil dressing 14
- Asparagus with truffle oil & parmesan (M*) 16
- Truffle fries (V) 14

DESSERTS

- Lemon tart (V, M, G, W, S, E)** 17
Tangy lemon curd in a buttery pastry shell, served with crème Chantilly
- Deconstructed cheesecake (M, G, W)** 18
Velvety baked cheesecake crumble layered with seasonal fruits and a bright berry coulis
- Trio of ice cream (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
- Chocolate & salted caramel tart (M, G, W, S, E)** 17
Indulgent dark chocolate and salted caramel encased in a crisp tart shell, paired with vanilla bean ice cream

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.