

DINNER



ENTRÉES

House bread (GF available)	10
Homemade seed herb bread / Homemade lemon, herb and sea salt butter	
Polenta (VE, VG available)	15
Polenta batons with tomato salsa, guacamole, and sour cream	
Crayfish bisque	26
Clam mussel monkfish prawn toasted focaccia butter	
Pork tocino (GF, DF)	22
Granny apple slaw homemade chilli sauce crispy leek	
Goan prawn curry (GF available)	24
Paratha kachumber salad	
Leek and feta croquettes (VE, DF)	18
Mint mayo pickled beetroot feather peas kumara crisp	
Seasonal salad (VG, DF, and GF available)	21
Couscous grilled courgettes grilled capsicum roasted baby carrots poached pear Mercure greens (mint, rocket, coriander) Japanese sesame dressing	
Grilled halloumi (VE, GF, DF available)	22
Orange, cucumber and cherry tomato salsa spinach lime crema harissa & honey dressing	

MAINS

Lamb loin (GF, DF)	48
Pickled persimmon black garlic aioli hasselback potatoes chimichurri confit baby leek sherry jus	
Stuffed chicken roulade	47
Chorizo arancini pumpkin purée beet wedges bacon jam chicken jus crispy chicken skin	
200 gram eye fillet (GF, DF available)	58
Sundried tomato & avocado butter gourmet jack potatoes coriander cream roasted baby vegetables Roaring Meg Pinot Noir jus	
Classic osso buco (GF)	56
Lemon and basil crumb coconut saffron polenta sautéed green beans & broccolini caramelised pumpkin seeds	
Pan-seared salmon (GF)	48
Corn and saffron risotto chimichurri crispy kale roasted baby carrots pickled fennel harissa	
Jackfruit tacos (VG, DF)	38
Roasted capsicum coriander pickled onion jalapeno chilli beans tomato relish deep-fried onion	
Roasted buttercup (VG, DF, GF)	37
Quinoa salad sundried tomato hummus sunflower seeds crispy kale pickled fennel cherry tomato salsa	

TO SHARE

Each platter comes with your choice of roast potatoes or steak fries, and winter vegetables or a green salad. Includes pickled red onion.

Slow cooked lamb shoulder (serves 2)	120
With rosemary jus	
Wagyu beef brisket (serves 2)	115
With BBQ sauce or Roaring Meg Pinot Noir jus	
Asian style whole fish (serves 2)	80
With Indonesian sambal matah	
Grilled vegan platter (serves 2)	70
Cauliflower steak vegan sausages grilled tempeh pan-fried tofu chimichurri	

SIDES

Jack gourmet potatoes sour cream sweet chilli (VE, GF)	14
Steak fries BBQ sauce (GF, DF)	12
Onion rings aioli	12
Classic garden salad (VG, GF, DF)	12
Seasonal vegetables (VG, GF, DF)	12

DESSERT

Classic orange and cherry trifle	16
White chocolate ice cream and vanilla cream	
Coffee crème brûlée (GF available)	14
Salted caramel cream almond butter cookies	
Mercure bread and butter pudding	17
Caramelised banana toasted coconut coconut and pandan custard rum and raisin ice cream	
Double trouble (DF & GF available)	14
Berry coulis white chocolate flakes poached pear	
Cheese platter (GF available)	26
2 cheeses crackers baby gherkins grapes dips	

Note: Gluten-friendly and other options are available on request.
VE = Vegetarian | VG = Vegan
GF = Gluten Free | DF = Dairy Free

© We have highlighted a selection of our dishes on the menu that showcase some of our local produce. We hope you enjoy.



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.