



Welcome to Altitude Restaurant and Bar at Select Braemar Lodge & Spa in picturesque Hanmer Springs. Towns like Kaikoura, famous for its whale watching and fresh ocean catches, the Waipara Valley and its vineyards, Cheviot and its beef and dairy herds, all provide inspiration to our team of international chefs and their vision.

We invite you to indulge and enjoy the experience.

TABLE D'HOTE \$50 (choose one from each course below)

Entree

Homemade bread & selection of dips (GFA, V)

or

Chef's seasonal soup served with homemade breads (GFA, V)

Main

Saffron Risotto with Basil, Asparagus, Baby Spinach, Windsor Bean & Aged Parmesan
(V, VG, GF, DF)

or

Grilled Cajun Spiced Chicken & Feta with Stuffed Portabello Mushroom with Basil Pesto, Roasted seasonal Vegetables & Lemon Garlic Dressing (GF, DF)

or

High Country Salmon with Orange Braised Fennel, Asparagus wrapped in Prosciutto & Beurre Blanc (GF)

GF - Gluten Free; GFA - GF Available; V - Vegetarian, VA - Vegetarian Available, VG - Vegan

Please advise if you have any special dietary considerations or allergies. Menu is subject to change or limited options due to market supply, Our wait staff will advise of any variations on the day.

All prices are inclusive of GST. Credit card surcharge – 1.5% MasterCard / Visa, 3% Amex / CRT card.



A LA CARTE

ENTREE

Selection of Homemade Bread & Dips (GFA, DFA) **\$14**

Seasonal Soup of the Day with Homemade Bread (GFA) **\$16**

Spiced Potato & Chick Pea Fritters with Salad Greens,
Organic Mint & Coriander Chutney (V, VG, GF, DF) **\$19**

Mediterranean Smoked Chicken with Hummus
Sumac, Roasted Pine Nuts, Kalamata Olives & Basil Oil (GF, DF) **\$20**

Seared Scallops with Caviar, Daikon, Pickled Ginger, Cucumber, Miso & Wasabi
Cream (GF, DF) **\$22**

Char Grilled Canterbury Venison with Roasted Shallots, Kumara, Roquette &
Raspberry Vinaigrette (GF, DF) **\$22**

Pan Fried Nelson Bay Prawns in Sichuan Pepper, Tropical Salsa &
Lemon Cilantro Dressing (GF, DF) **\$22**

MAIN

Saffron Risotto with Basil, Asparagus, Baby Spinach, Windsor Bean & Aged Parmesan
(V, VG, GF, DF) **\$34**

Grilled Cajun Spiced Chicken & Feta with Stuffed Portabello Mushroom with Basil
Pesto, Roasted seasonal Vegetables & Lemon Garlic Dressing (GF, DF) **\$39**

High Country Salmon with Orange Braised Fennel, Asparagus wrapped in Prosciutto &
Beurre Blanc (GF) **\$39**

Oriental Duck Breast with Mandarin Soy, Galangal, Garlic, Lemon Grass with Shitake
Mushroom, Pickled Red Cabbage & Baby Bokchoy (GF, DF) **\$40**

Canterbury Lamb Loin rubbed in Cumin & Northern Chinese Spice with Wilted
Spinach, Balsamic Glazed Cherry Tomatoes, Parmesan Crisp & Port Wine Jus (GF,
DF) **\$42**

Aged Venison Denver Glazed with Worcestershire & Honey Grilled Orange, Spring
Onions, Pan tossed root vegetables Wild Berry & Pinot Noir Jus (GF, DF) **\$43**

Char Grilled Beef Fillet with Duck Liver Pate, Topped with Southern Alps Gruyere
Cheese, Wilted Roquette, Organic Mushroom & Port Wine Jus (GF, DF) **\$43**

SIDES \$6 each

Mixed salad; seasonal vegetables of the day; rosemary roasted potatoes



DESSERT

Baked Mango Cheese Cake with Pistachio Dust & Berry Sorbet **\$19**

Lime & Coconut Panacotta with Fennel Chips, Berry Coulis & Vanilla Sorbet
(GF, DF, V, VG) **\$19**

Dark Chocolate & Hazel Nut Filo with Cointreau Anglaise & Chocolate Ice Cream **\$19**

Tasting Platter for two comprising a trio of Assorted Dessert **\$28**

Selection of New Zealand Cheeses with Crackers, Pickled Condiments, Fresh
Waipara Valley Grapes & Assorted Nuts (GFA)

Two cheese **\$21**, Three cheeses **\$26**, Four cheeses **\$31**

AFTER DINNER TREATS \$15

Sparkling sorbet – a refreshing combination of fruit sorbet in a martini glass topped up
with bubbles – the perfect palate cleanser

Affogato – the Italian answer to a small sweet treat - with ice cream, a liqueur (15ml) of
your choosing and an espresso

Espresso Coffee	\$4.50	Liqueur Coffee	\$16	Liqueurs	\$11
Espresso (Short Black)		Irish	(Irish Whiskey)	Amaretto	
Long Black		Highland	(Scotch Whisky)	Baileys Irish Cream	
Cappuccino		Italian	(Amaretto)	Benedictine	
Latte		Baileys	(Baileys Irish Cream)	Chambord	
Flat White		Royale	(Brandy)	Cointreau	
Mochaccino		Calypso	(Kahula and Rum)	Creme de Menthe	
Macchiato		Jamaican	(Tia Maria and Rum)	Disaronno	
Cafe Americano		French	(Grand Marnier)	Drambuie	
Chai Latte		Australian	(Bundeburg Rum)	Frangelico	
Decaffeinated		Seville	(Cointreau)	Grand Marnier	
Vienna		Skye	(Drambuie)	Kahula	
Hot Chocolate		Russian	(Vodka)	Sambucca	
Iced Coffee		Monks	(Benedictine)	Tia Maria	
Iced Chocolate		Mexican	(Kahula)		

Ask about our selection of fine Cognacs and Malt Whiskies



Our valued suppliers

Canter Valley Duck – one of the best producers of poultry in North Canterbury, Canter Valley raise all their ducks naturally, ensuring a consistently excellent product.

Main Divide Venison – family owned and operated, all their venison is locally sourced, bringing the best of South Island straight to the plate. New Zealand venison is sought out all over the world and Main Divide exports to countries such as the UK and USA.

Harris Meats of Cheviot – with over five generations of butchers, Harris Meats brings the finest cuts to the table. Locally located in the town of Cheviot, their meat is raised on their private farm or sourced from other local farmers.

Peter Rabbits Patch – serving fresh natural vegetables to Christchurch for over 30 years, Peter Rabbit constantly strives to bring the freshest produce and herbs to the table.

Akaroa Salmon – using classical and natural breeding styles, allows Akaroa Salmon to only pick the best and freshest local New Zealand salmon.

Theo's Seafood – family owned for over half a century in Christchurch, Theo's experience ensures the finest ocean catches are supplied to their customers.

Torlesse Wines – named after the Englishman who founded the town of Rangiora and named the underlying bedrock of New Zealand's Main Divide mountain ranges, Torlesse is quickly becoming one of the noted vineyards in Waipara. Their top of the range Omihi Road form the majority of our selection of house wines.

Pegasus Bay Wines - established by Doctor Ivan Donaldson in the early 1970's, Pegasus Bay's approach is for minimal intervention at all stages of the wine making process, bringing forward a high quality wine that fully expresses the grapes and soil and has become an icon for the Waipara region.