

Welcome to Gantley's Restaurant

Queenstown, New Zealand

Chef's Degustation Menu

Head Chef, Eamonn McGarry, creates a degustation menu, and a vegetarian degustation option in order to fully utilise the fresh natural produce available in New Zealand.

The six course degustation menu is priced at \$95.00 and can be enjoyed with matching wines for an extra \$65.00 - Prices are per person and include GST.

Jerusalem Artichoke Soup

mushroom duxelle, artichoke crisps

Riesling

Mt Cook Salmon Gravlax

sour cream tartare, rye croutons, confit lime,

Sauvignon Blanc

Duck Leg Terrine

puy lentils, egg yolk, celeriac remoulade,

Pinot Noir

Lemon/Lime Sorbet

Cardrona Merino Lamb Rump

roasted lamb rump, pressed lamb belly, crispy polenta, pumpkin puree, confit baby onion, pistachio, lamb jus

Merlot Cabernet

Dark Chocolate Mousse, frozen chocolate ganache, golden baby

beetroot, dehydrated chocolate,

Dessert Wine

Cheese Course

enjoy a cheese course \$9.50 per cheese selected from our cheese page

Tawny Port \$10

GANTLEYS RESTAURANT, Arthurs Point Road, Queenstown, NEW ZEALAND Phone: 03 442 8999 Fax: 03 442 7007
Email: gantley's@xtra.co.nz Website: www.gantleys.co.nz

PLEASE ONE ACCOUNT PER TABLE
PRICES INCLUDE 15% GOODS AND SERVICES TAX
15% Surcharge on Public Holidays
GRATUITIES NOT INCLUDED

A pioneering landmark from the 1860s, Gantleys was built as a wayside inn for Central Otago gold miners. Its charming stone building was originally known as the Sportsmans Arms and its first owner was Patrick Gantley, Queenstown's first policeman. When he passed away his niece took over the tavern and renamed it Gantleys. In the early 1900's Gantleys was sold to a local horse packer and was renamed The Packers Arms until it was left in ruin around 1940. The building was restored during the 1960's and opened as a restaurant in 1971.

Chef's Vegetarian Degustation Menu

Jerusalem Artichoke Soup

mushroom duxelle, artichoke crisps

Riesling

Gantleys Cauliflower & Cheddar

buttered cauliflower, poached apple, raisin puree

Chardonnay

Beetroot Ravioli

beetroot, goats cheese, crystallized walnuts, barigoule sauce

Pinot Noir

Lemon/Lime Sorbet

Vegetarian Wellington

sweet potato, mushroom, kale, spinach, chestnuts, root vegetable reduction

Merlot Cabernet

Dark Chocolate Mousse, frozen chocolate ganache, golden baby

beetroot, dehydrated chocolate,

Dessert Wine

Cheese Course

enjoy a cheese course \$9.50 per cheese selected from our cheese page

Tawny Port \$10

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8 course Degustation Menu

Queenstown, New Zealand

The eight course degustation menu is for those who are celebrating or would like a longer dining experience, priced at \$130.00 and can be enjoyed with matching wines for an extra \$85.00 - Prices are per person and include GST.

Jerusalem Artichoke Soup

mushroom duxelle, artichoke crisps

Riesling

Mt Cook Salmon Gravlax

sour cream tartare, rye croutons, confit lime,

Sauvignon Blanc

Atlantic Scallops

black pudding, hazelnuts, celeriac puree

Chardonnay

Line Caught Market Fish

winter ratatouille, fish veloute, cloudy bay clams

Pinot Noir

Lemon/Lime Sorbet

Duck Breast & Duck Leg Terrine

fondant potato, poached quince, seasonal vegetable, duck & port jus

Syrah

Cardrona Merino Lamb Rump

roasted lamb rump, pressed lamb belly, crispy polenta, pumpkin puree, confit baby onion, pistachio, lamb jus

Merlot Cabernet

Dark Chocolate Mousse, frozen chocolate ganache, golden baby

beetroot, dehydrated chocolate,

Dessert Wine

Cheese Course

enjoy a cheese course \$9.50 per cheese selected from our cheese page

Tawny Port \$10

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In conjunction with our degustation menus our Head Chef, Eamonn McGarry, creates a 2 course and 3 course menu where you may select the dishes you like.
2 courses \$65 - A choice of Main course and either Starter or Dessert (Beef additional \$15)
3 courses \$75 - A choice of Main course, Starter and Dessert (Beef additional \$15)

Starters

Jerusalem Artichoke Soup

mushroom duxelle, artichoke crisps

Mt Cook Salmon Gravlax

sour cream tartare, rye croutons, confit lime,

Atlantic Scallops

black pudding, hazelnuts, celeriac puree

Beetroot Ravioli

beetroot, goats cheese, candied walnuts, barigoule sauce

Gantleys Cauliflower & Cheddar

buttered cauliflower, poached apple, raisin puree

Mains

Line Caught Market Fish

winter ratatouille, fish veloute, cloudy bay clams

Cardrona Merino Lamb Rump

roasted lamb rump, pressed lamb belly, crispy polenta, pumpkin puree, confit baby onion, pistachio, lamb jus

Duck Breast & Duck Leg Terrine

fondant potato, poached quince, seasonal vegetable, duck & port jus

Grass Feed Angus Beef Ribeye

Additional \$15

500g ribeye on the bone accompanied with smoked marrow croquets, burnt onion butter, seasonal vegetable

Vegetarian Wellington

sweet potato, mushroom, kale, spinach, chestnuts, root vegetable reduction

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Sides \$9.5

Creamed Potato

Duck Fat Roasted Potatoes

Roasted Butternut Pumpkin, Smoked Mozzarella

Desserts

Dark Chocolate Mousse, frozen chocolate ganache, golden baby beetroot, dehydrated chocolate,

Wine Match – Clearview “Sea Red”

Glass 12.00

Goats Cheese Cheesecake, ginger crumb, apple, honey jelly, fig icecream

Wine Match – Cloudy Bay Late Harvest Riesling 2008

Glass 13.00

Selection of Homemade Ice Creams & Sorbets

Wine Match – Gibbston Valley Late Harvest Riesling 2014

Glass 10.00

Desserts Cocktails \$25

Espresso Martini Smirnoff Vodka, Espresso, Kahlua, Crème de Cacao

Chocolate Sensation Baileys, Crème de Cacao, Smirnoff Vodka, Chocolate Ice Cream

After Dinner

Coffees	Liqueurs & Liqueur Coffees	
Long Black	Amaretto	Baileys
Short Black (Espresso)	Benedictine	Cointreau
Flat White	Drambuie	Frangelico
Latte	Galliano	Grand Marnier
Cappuccino	Irish whiskey	Kahlua
Mochaccino	Sambucca	Tia Maria
Macchiato	also - a range of Armagnac, Cognac and Port	
Affogato		
Herbal Teas		

Head Chef: Eamonn McGarry

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Cheese Selection

In conjunction with our a la carte menu, our Head Chef, Eamonn McGarry, creates a cheese page where he sources interesting and quality cheese as they come available.

Served with crackers, home made quince jam, walnuts

Your choice of any 3	29.5	Single Cheese	12.5
	Extra cheese (each)	8.0	

Soft White Cheese

Kapiti Aorangi Double Cream Brie Plump soft texture, the full cream flavour profile strengthens with a mushroom finish.

Lindis Pass Brie A traditional white mould cheese hand crafted in small batches. It has a beautiful soft mild texture.

Pressed Cheese

Whitestone Totara Tasty Vintage Cheddar Aged for 18-24 months, strong flavoured vintage cheddar, with a crunchy texture and sharp finish.

Geraldine Cheddar A sharp crumbly cheddar with a salty gritty texture.

Blue Cheese

Kapiti Kikorangi A stunning blue cheese with a rich golden curd and creamy texture marbled with dense blue veining. Mildly pungent, its flavour develops as it ages to create a smoother, more delectable taste.

Whitestone Windsor Blue This high cream blue has a fantastic rich and full-bodied flavour.

Goat's Cheese

Duntroon A semi soft cheese with a compact ivory body, which produces a subtle goat's edge with a sweet finish

French Cheeses

Le Rustique Camembert Rich creamy texture, bloomy rind. The crème de la crème of Camembert's.

Spanish Cheeses

Manchego Sheep's milk cheese, firm compact consistency with a smooth finish. A distinctive, well developed but not overwhelming flavour.

Sheep's Cheese

Mild Sheep's Gouda It is a semi-hard cheese celebrated for its rich, unique flavour and smooth texture.

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