

Spirit of Queenstown

Dinner Cruise

The Spirit of Queenstown Dinner Cruise menu has been carefully designed to celebrate the locally-sourced produce, flavours and relaxed style of shared platter dining that this region is renowned for. We invite you to share, sample and enjoy a slice of true southern hospitality.



Entrée

Set Menu - Sharing platter of artisan cheeses from Gibbston Valley, locally-produced honey comb, epicurean cured meats, chicken and duck liver parfait, marinated olives, seasonal fruits and grissini. Gluten free option available.

Vegan/Vegetarian Set Menu - Sharing platter of artisan cheeses, locally-produced honeycomb, marinated olives, seasonal fruits, grissini with a babaganoush, humus and tapenade.

Wine pairing suggestion: Akarua Sauvignon Blanc or Akarua Chardonnay



Main

Set Menu - Sharing platter of locally-sourced barbequed beef short ribs, crispy pork belly and succulent lamb fillets, and a selection of seasonal vegetables and salads. Gluten free option available.

Vegan/Vegetarian Set Menu - Sharing platter includes roasted vegetables, wild mushroom risotto with porcini dust and rocket and pepper salad.

Wine pairing suggestion: Akarua Pinot Noir



Dessert-Petite Fours

A selection of hand-crafted petit fours.

