



True South

At True South, we merge Māori tradition with European innovation in our dedication to locally sourced produce.

Our menu reflects this harmony, featuring dishes crafted from high-quality ingredients sourced mainly from Central Otago suppliers. By supporting local producers, we reduce food miles and embrace sustainable practices while showcasing the diverse flavours of our region.

Trust the Chef

We invite you to indulge in a culinary experience with our Trust the Chef menu at True South.

Each ingredient tells a story of our region's produce, allowing us to showcase the very best of Central Otago's culinary treasures on your plate.

- 110 *4 courses*
- 175 *with wine pairing*
- 165 *6 courses*
- 250 *with wine pairing*

Produce List

- Ocean Speared
- Southern Leader Fishing
- Royalburn Station
- Welcome Rock Gardens
- Gibbston Valley Cheese
- Lake Ohau Wagyu
- Premium Game

Allergens

Please inform our staff of any allergies. While we strive to accommodate all dietary needs, trace amounts of allergens may be present in our kitchen. We're here to help with options and substitutions.

TAHUA Treats

Crayfish toasted sandwich	14
<i>Crayfish aioli, pickled ginger</i>	
	3 ' 15
Seasonal oyster	6 ' 30
<i>With hopped shallot dressing</i>	9 ' 45
Truffled bone marrow mac and cheese	12
<i>With truffle oil</i>	
Rewena flat bread	10
<i>With cray butter or seasonal relish</i>	
Local line caught iki mata	12
<i>With coconut cream and kiwifruit</i>	

WHENUA Land

	Entree	Main
Kamokamo tart		
<i>Kamokamo squash,</i>	16	32
<i>Brianza sheep's cheese, pickled walnuts</i>		
Mushroom and harakeke tortellini		
<i>Mushroom ketchup,</i>	20	40
<i>harakeke pangritata, rosemary oil</i>		

MOANA Sea

Line caught Bluff fish		
<i>Smoked kina sauce, pickled sea grapes</i>	22	42
Foveaux Strait paua tacos		
<i>Lemon aioli, roast walnut aioli,</i>	20	40
<i>Chef's homemade hot sauce</i>		

MAUNGA Mountain

Royalburn Station lamb backstrap		
<i>Roast carrot purée, kawakawa sauce</i>	25	50
Wild shot West Coast venison		
<i>Onion and elderberry jam, pickled elderberry jus</i>	26	52
Lake Ohau Wagyu beef		
<i>(Ask your server about cut) Served with Southland swede and pickled horopito dry rub</i>	26	52

PARAMANAWA Sides

Welcome Rock Gardens vegetables	14
Duck fat potatoes	16
Welcome Rock Gardens salad	12