



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.

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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

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Produce list

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

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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.

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Treats	Crayfish toasted sandwich	15	
	<i>With crayfish aioli, pickled ginger</i>		
TAHUA	Seasonal oyster	3	20
	<i>With hopped shallot dressing</i>	6	40
	Truffled bone marrow mac and cheese	12	
	<i>With truffle oil</i>		
	Rēwena flat bread	10	
	<i>With cray butter</i>		
	Local line caught ika mata	15	
	<i>With coconut cream and kiwifruit</i>		

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Entree Main

WHENUA Land	Whakatipu roast Jerusalem artichoke	18	36
	<i>Whiskey fig relish, Brinza sheep's cheese, horopito</i>		
	Roast pumpkin and spinach ravioli	20	40
	<i>Pumpkin sauce, black garlic, feta, chilli caramel pumpkin seeds</i>		
	Beetroot and blue cheese tart	19	38
	<i>Gibbston valley blue cheese and spinach cheesecake, candied walnuts, chardonnay vinegar reduction</i>		

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MOANA Sea	Local line caught fish	24	48
	<i>Smoked kina sauce, sea grapes, wakame vinegar foam, leek and garlic croquette</i>		
	Soy marinated salmon	21	42
	<i>Pickled Kawakawa and pineapple salsa petite fennel salad</i>		
	Bluff octopus	20	40
	<i>Spiced Lardo potatoes, fennel, roast wakame aioli, pickled goose berries</i>		

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MOUNTAIN	Royalburn Station lamb backstrap	26	52
	<i>With rustic NZ bush curry, cucumber and kawakawa tzatziki, Idli</i>		
MAUNGA	Wild shot West Coast venison	26	52
	<i>Roast beetroot, horseradish cream, pinot jus</i>		
MAUNGA	Southern Station Wagyu beef	26	52
	<i>(Ask your server about cut) Picked horopito dry rub, trio of celeriac and pinot noir jus</i>		

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

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