



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
- Southern Station 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

<b>Crayfish toasted sandwich</b> <i>With crayfish aioli, pickled ginger</i>	15
<b>Seasonal oyster</b> <i>With hopped shallot dressing</i>	3   20 6   40
<b>Truffled bone marrow mac and cheese</b> <i>With truffle oil</i>	12
<b>Rēwena flat bread</b> <i>With cray butter</i>	10

WHENUA Land

<b>Local line caught ika mata</b> <i>With coconut cream and kiwifruit</i>	15	
		Entree Main
<b>Heirloom tomato</b> <i>Marinated tomato, goat curd and basil oil</i>	19	38
<b>Roast pumpkin and spinach ravioli</b> <i>Pumpkin sauce, black garlic, feta, chilli caramel pumpkin seeds</i>	20	40
<b>Zucchini and nasturtiums</b> <i>Grilled and marinated zucchini with nasturtium vinegar and smoked egg yolk emulsion</i>	20	40

MOANA Sea

<b>Local line caught fish</b> <i>Smoked kina sauce, sea grapes, wakame vinegar foam, leek and garlic croquette</i>	24	48
<b>Soy marinated salmon</b> <i>Pickled kawakawa and pineapple salsa, petite fennel salad</i>	21	42
<b>Foveaux Strait pāua</b> <i>Shiitake mushroom, chawanmushi</i>	20	40

MAUNGA Mountain

<b>Royalburn Station lamb backstrap</b> <i>With rustic NZ bush curry, cucumber and kawakawa tzatziki, idli</i>	26	52
<b>Wild shot West Coast venison</b> <i>Roast beetroot, horseradish cream, pinot jus</i>	26	52
<b>Southern Station Wagyu beef</b> <i>(Ask your server about cut) With roast onion puree, horopito chimichurri and pinot noir jus</i>	26	52

PARAMANAWA Sides

<b>Welcome Rock Gardens vegetables</b>	14
<b>Duck fat potatoes</b>	16
<b>Welcome Rock Gardens salad</b>	12