



Welcome words

## Welcome to Bordeaux Wine Lounge at The Rees

*We offer a range of wines by the glass, but if you would like a bottle, just ask for our full wine list.*

*Our cocktails are served between 4 pm and 11 pm, if it's not on the menu just ask and we will try our best! Breakfast is available from 6.30 am until 10.30 am, and bar food is available from 11 am to 10.30 pm. After 10.30 pm we have a reduced menu, all of which you can find in the back of this menu.*

*We are an environmentally friendly hotel, so we are trying to reduce our waste. Because of this, our straws are optional, so let us know if you would like to use one of our eco-friendly metal straws!*

Bordeaux Wine Lounge

## Why there is no 'x' in Bordeaux Wine Lounge

*Named after local hero, Jules Bordeaux, an eccentric old storeman and packer who plodded up and down Skippers Canyon for over 50 years, providing a lifeline to the goldminers working in its remote reaches.*

*In Bordeaux we continue the celebration of Central Otago's culture and heritage – with a strong French twist.*

*A place where you can taste the best of Central Otago's pinot noir against the best from the world-renowned chateau of the Bordeaux region.*

*Cheers to Jules!*



Treats

**Crayfish toasted sandwich** 15  
*With crayfish aioli, pickled ginger*

**Seasonal oyster** 3 | 20  
*With hopped shallot dressing* 6 | 40

**Truffled bone marrow mac and cheese** 12  
*With truffle oil*

**Rēwena flat bread** 6  
*With cray butter*

**Local line caught iki mata** 15  
*With coconut cream and kiwifruit*

**Southern Station Wagyu tartare** 15  
*Smoked egg yolk emulsion on a bone marrow cracker*

**Mushroom pate** 15  
*Lion's mane mushrooms, capers, pinot noir gel, pickled shallots, rye bread*

Pizza

**Margherita** 25  
*With tomato sauce, mozzarella, basil pesto*

**Vegetarian** 28  
*With feta, spinach, red onion*

**Mushroom truffle** 30  
*With roasted mushrooms, truffle oil, blue cheese*

**Chicken BBQ** 32  
*With smoked chicken, bacon, smoked chipotle BBQ sauce*

**Royalburn Station beef** 32  
*With spicy Royalburn Station beef, cherry tomatoes, pickled onion*

**Pepperoni** 32  
*Queenstown pepperoni and cheddar cheese*



Large Plates	<b>Welcome Rock Garden salad</b> 16	Platters	<b>Local charcuterie tasting plate</b> 48
	<i>Locally grown salad with a house made dressing</i>		<i>With selection of cured meats, condiments</i>
	<b>Whakatipu 1/4 pounder</b> 27		<b>Bordeau antipasto</b> 56
	<i>Bacon BBQ sauce, tomato, red onions, pickle mayo and NZ cheese, fries</i>		<i>With a selection of cheese, cured meats, condiments</i>
	<b>Rye muffuletta sandwich</b> 25		
	<i>A selection of local charcuterie on rye meal bread with olive tapenade, fries</i>		
	<b>Soup of the day</b> 18	Bar Snacks	<b>Shoestring fries</b> 12
	<i>Please ask the wait staff for today's flavour, sourdough toast</i>		<b>Assorted green olives</b> 12
			<b>Salted cashews</b> 12



<b>Tasman blue</b>	16
<i>Origin: Upper Moutere, Nelson, NZ</i>	
<i>Cow</i>	
<b>Vintage gouda</b>	21
<i>Origin: Mercer, Waikato, NZ</i>	
<i>Cow</i>	
<b>Meyer pecorino</b>	21
<i>Origin: Mercer, Waikato, NZ</i>	
<i>Sheep</i>	
<b>Devotion</b>	25
<i>Origin: Neudorf Valley, Nelson, NZ</i>	
<i>Sheep</i>	

*Served per 50g with grapes, dried fruit, quince paste, honeycomb and crackers*

<b>After eight</b>	20
<i>With kawakawa cheesecake, chocolate mint gel, textures of chocolate</i>	
<b>Purple kumara pannacotta</b>	18
<i>With sour elderflower gel, kumara puree, berry sorbet, ginger meringue</i>	
<b>Apple and rhubarb doughnut</b>	18
<i>With apple sorbet, oat and walnut crumble</i>	
<b>Trio of sorbets</b>	16