



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.

Available for a minimum of 2 guests and must be enjoyed by the entire table. Please inform us of any dietary requirements or allergies when ordering.

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
- Remarkable Fungi
- 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

Crayfish toasted sandwich	16
<i>Crayfish aioli, pickled ginger</i>	
Seasonal oysters	3 ' 25
<i>Hopped shallot dressing</i>	6 ' 50
Local line caught ika mata	16
<i>Coconut cream and kiwifruit</i>	
Southern Stations Wagyu tartare	15
<i>Egg yolk emulsion on a bone marrow cracker</i>	
Tomato goat cheese and olive	16
<i>Tomato martini, tomato goat cheese and olive terrine. Virgin \$12.</i>	

WHENUA Land

	Entree	Main
Whakatipu jerusalem artichoke	20	40
<i>Roast artichoke with artichoke pate, goat cheese and orange</i>		
Remarkables mushrooms	20	40
<i>Rosemary spaetzle and mushroom ketchup</i>		
Kamokamo squash	18	38
<i>Squash quiche, sheep cheese and pickled walnuts</i>		

MOANA Sea

Local line caught fish	25	50
<i>Tartare beurre blanc, sea grapes, urenika and crispy batter bits</i>		
Soy marinated salmon	21	42
<i>Pickled kawakawa and pineapple salsa, petite fennel salad</i>		
Foveaux Strait pāua	22	44
<i>Pohutukawa smoked cream, roast wakame dust and yuzu</i>		

MAUNGA Mountain

Royalburn Station lamb	26	52
<i>Lightly hay-smoked lamb, celeriac puree and kawakawa salsa verde</i>		
Wild shot West Coast venison	26	52
<i>Elderberry reduction, pinot noir and beetroot puree</i>		
Southern Stations Wagyu beef	26	52
<i>(Ask your server about cut) Roast onion puree, horopito chimichurri and pinot noir jus</i>		

PARAMANAWA

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