



True South

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

Our menu reflects this harmony with high-quality ingredients mainly from Central Otago suppliers. By supporting local producers, we reduce food miles and champion sustainability while showcasing the diverse flavours of our region. Waste to Wilderness is part of this ethos, with all food waste composted and redistributed through local reforestation programmes.

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.

120 4 courses
185 with wine pairing

175 6 courses
260 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	17
<i>Crayfish aioli, pickled ginger</i>	
Seasonal oysters	3 ' 33
<i>Hopped shallot dressing</i>	6 ' 66
Local line caught ika mata	18
<i>Coconut cream and kiwifruit</i>	
Southern Stations Wagyu tartare	16
<i>Egg yolk emulsion on a bone marrow cracker</i>	
Tomato goat cheese and olive	17
<i>Tomato martini, tomato goat cheese and olive terrine. Virgin \$12.</i>	

WHENUA Land

Roasted pumpkin	21	42
<i>Roast pumpkin miso, feta, sweet salty pumpkin seeds and vegetable XO sauce</i>		
Remarkables mushrooms	22	44
<i>Rosemary spaetzle and mushroom ketchup</i>		
Jerusalem Artichokes	21	42
<i>Apple, goat cheese, honeycomb and wild thyme</i>		

MOANA Sea

Local line caught fish	27	54
<i>Tartare beurre blanc, sea grapes, urenika and crispy batter bits</i>		
Soy marinated salmon	25	50
<i>Pickled kawakawa and pineapple salsa and petite fennel salad</i>		
Foveaux Strait pāua	23	46
<i>Pohutukawa smoked cream, roast wakame dust and yuzu</i>		

MAUNGA Mountain

Royalburn Station lamb	28	58
<i>Potato puree, black garlic puree and kawakawa vinegar</i>		
Wild shot West Coast venison	28	58
<i>Cherry jus, beetroot puree and liquorice foam</i>		
Southern Stations Wagyu beef	28	58
<i>(Ask your server about cut) Roast onion puree, pickled shallots and smoked beef and horopito hollandaise</i>		

PARAMANAWA

Welcome Rock Gardens salad	14
Welcome Rock Gardens vegetables	16
Duck fat potatoes	17

Entree Main