

LIGHT SNACKS

Available
all day

- Bowl of petite pretzels _____ \$5
- Bowl of kalamata olives _____ \$8
- Bowl of pickled baby cucumbers _____ \$5
- Bowl of salted roasted cashews _____ \$8
- Proper crisps, flavours change regularly _____ \$5

ALL DAY SNACKS

Available
all day

- French fries with truffle, seasonings + aioli _____ \$10
- Crumbed camembert,
pinot roasted grapes + our honey _____ \$16
- Caramelised onion cigars – flavours
reminiscent of “Kiwi chips & dip” _____ \$8
- Oyster beignets, candied lemon
+ chunky tartare _____ \$18 for three
- Mini burgers of slow cooked lamb,
slaw, beetroot relish
and whipped feta _____ \$18 for three

SHARING PLATES

Available
all day

Ideal for 2 people.

FROMAGE _____ \$25

◊ Trilogy of New Zealand cheeses by
Gibbston Valley Cheeses including
Kawarau blue, Glenroy pinot noir washed
cheddar and Wakatipu brie + pickles,
honeycomb, fruits & crackers

CHARCUTERIE _____ \$27

◊ Charcuterie plate of Martinez prosciutto,
Zamora Coppa, Blue Mountains Venison
Pastrami with pickles, honeycomb,
fruits + crackers

THE GOLD DIGGER _____ \$45

◊ A combination of the Charcuterie
and Fromage from above

GRAZING PLATES

Offering a grazing styled lounge menu giving
you the option to enter & exit as you like,
choose a variety & as many plates as you like
to snack & share. The dishes are served as they
are ready. Complimentary house made bread
with whipped butter upon ordering.

This menu is from 5:30pm.

Six Oysters Natural Cracked

to order with sherry + shallot vinegar _____ \$36

Six Oysters Tempura Fried

with candied lemon + chunky tartare _____ \$36

Citrus Gin Cured Stewart Island Salmon

with Scapegrace Blood Orange Gin, horseradish,
cucumber, orange, coral tuille + caviar _____ \$25

Merino Lamb Short Rib, with lamb sweetbreads,

minted cucumber labne + harissa _____ \$26

Butternut Cappelletti Dumplings

with black garlic, honey roasted almonds +
vadouvan seasonings _____ \$24

Paua Taster – Escargot of the South, with rice,
seaweed, furikake + ponzu _____ \$17

Duck Liver Parfait with black doris plum,
hazelnuts + brioche soldiers _____ \$23

Cauliflower + Chickpea Panisse
with roasted eggplant, cauliflower + zhoug _____ \$25

Cold Smoked Venison Carpaccio with celeriac
remoulade, beetroot + green leaves _____ \$25

Green Shell New Zealand Mussel Bowl
with a classic white wine + cream sauce,
aromatics + crusty bread _____ \$26

Char Grilled Beef Sirloin, lotus chips,
kimchi mayo, mushrooms + plum ketchup _____ \$26

Misen Salad, seasonal greens
and vegetables preparations from
our kitchen with black garlic dressing _____ \$15

Creamy Mash Potato, with seasonal herbs,
olive oil and lemon _____ \$12

Market Vegetables – ask you server for details _____ \$14

TRUST THE CHEF

Minimum 2 people.

Indulge your hunger or treat yourself to a delightful surprise with our Trust the Chef Selection.

Enjoy a curated assortment of four of Le Salon Rouge’s most popular menu items per person, complete with a delectable dessert. Each plate is priced separately.

SWEETS

Tastes of Chocolate, with a parfait,
aero + ganache, berry sorbet
+ seasonal fruits _____ \$18

Warm Carrot Cake with lemon + thyme
mascarpone, orange + carrot crisp,
caramel and lemon sorbet _____ \$18

Yuzu Cheesecake with matcha crumbs,
mango, passionfruit, coconut gelato
+ pineapple _____ \$18

Caramelised Vanilla Bean Brûlée
with a stonefruit semi freddo, seasonal fruit,
elderflower gel and tuille _____ \$18



DISCLAIMER: We’re passionate about food and drinks, our prepared meals and beverages are made with high quality ingredients, however we cannot guarantee an environment completely free from allergens, so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with our staff and we will endeavour to meet your requests.





LE SALON ROUGE

LE GOÛTER _____ \$35 per person

Enjoy our daily offering of a French classic afternoon snack, Le Goûter, served daily from 3pm till 5pm.

- ◊ Opera slice - chocolate, raspberry + coffee
- ◊ Chiffon sponge w fresh cream + seasonal fruits
- ◊ Lemon meringue tartlet, Earl Grey tea mousse w garnishes + biscotti
- ◊ Cold smoked salmon taco with crème fraiche, salad greens + caviar

Add a glass of Veuve Clicquot Yellow Label for only \$25

