

Welcome to our dining room. Time has been taken to create a comforting menu utilising fresh local produce, served with care & passion.

We have a small kitchen & small team, if you can see lots of people around you, it means we are busy, expect delays.

Preparing fresh food takes time. Relax, have another drink, and enjoy the atmosphere.

#Chef Kirsty

To Start

Tomato & Basil Soup (gf*, vg, v*) \$12

Kirsty's very popular tomato soup with basil & fresh cream, served with 1/2 a House baked mini loaf & good 'ol kiwi butter.

House Baked Sourdough (v*, vg) \$15

House baked mini loaf with lashings of Home-made compound butter, Ollies Central Otago EVOO and balsamic glaze.

Arancini Balls (gf, vg) \$20

Crumbed risotto balls stuffed with parmesan, gorgonzola and mozzarella topped with freshly grated parmesan.

Karaage Chicken (df) \$20

Marinated chicken breast coated in Karaage seasoned crumbs, on a fresh Asian slaw with Sriracha mayo.

Whipped Feta (vg, gf*) \$18

Whipped feta, walnut dukkah, honey, Ollies Central Otago EVOO, toasted baguette crostini

Local Cheese Plate (vg, gf*) \$25

Evansdale cheeses from NZ's original artisan factory, served up with pickles, relish, crackers, nuts, pretzels and fruit.

gf = gluten free | v = vegan | vg = vegetarian | df = dairy free

* = dietary option, please specify if required

The Danseys' is proud to offer GF Options, please keep in mind we take all reasonable care, but we are not a gluten free kitchen.

EST. 1862

DANSEYS PASS

HOTEL

The Main Event

The Danseys Lamb Burger (vg*, v*, gf*) \$34

Toasted brioche bun filled with lettuce, tomato, pickle, mayo & a massive Lamb pattie topped with smoked cheddar & served with a side of crispy fries.

*Gluten free bun available + \$2, *vg option, Impossible meat pattie*

"I go well with a pint of Emersons Bookbinder"

Fish 'n' Chips (df, gf*) \$POA

South Island caught fish, with homemade tartare, crispy fries & a light salad garnish. Choose from beer battered or panfried.

Today's offering is on the black board - check it out

"Light and fresh, match me with Station Pils"

Ravioli (v*, vg) \$35

Spinach & cashew nut ravioli tossed with vegan bolognaise ragu, freshly shaved parmesan, crispy sage leaves and freshly baked baguette.

"I'm deliciously light & summery, match me with the Scotts Pale Ale"

Roasted Chicken Breast (gf, df*) \$48

Oven roasted chicken breast, creamy potato mash, carrot puree, beetroot, mandarin & feta salad.

"I'm delicious with a glass of Kopiko Bay Pinot Gris"

Slow Braised Pork Belly (gf) \$45

Pork belly, roasted cauliflower puree, winter vegetables, spiced apple puree, apple cider gravy & pork scratching.

"I'm amazing with a glass of Rabbit Ranch Pinot Gris"

Beef Short Rib (gf) \$46

NZ grown braised beef rib, creamy potato mash, confit carrots, roast beets, spiced walnuts & red wine jus.

"Wash me down with a big glass of Thyme Hill Merlot"

Medallions of Venison (gf) \$56

Pan seared high country venison served M/R, roast kumara, seasonal vegetables & salsa verde.

"Savour me with a glass of Rabbit Ranch Pinot Noir"

Our Signature Dish

Danseys Lamb Wellington \$60

Tender lamb fillet (served medium/rare) wrapped in spinach, dijon, crepe & flaky pastry, whipped potato, confit carrots & red wine jus.

Wellingtons take 30 mins to bake, so relax and enjoy the anticipation with a big glass of Rabbit Ranch Pinot Noir

(Only available to dining room guests)

To Finish

Warm Apple Crumble (gf*, df*, v*) \$15

Stewed apples mixed with peach, mango & passionfruit, toasted almond & cashew crumble.

With vanilla ice cream or pouring cream

- takes 20mins, just to let dinner settle.

Affogato \$12

Generous scoop of creamy vanilla ice cream with a shot of espresso coffee.

Add a shot of your favourite liqueur - \$poa

Chocolate Brownie (gf) \$15

Warmed chocolate brownie, vanilla ice cream, whipped cream, berry coulis & candied walnuts.

Sticky Date Pudding \$15

Warmed sticky date pudding, whipped cream, vanilla ice cream and salted caramel sauce

Choc & Berry Cheesecake (v, df) \$15

Chocolate cake topped with vegan chocolate cheesecake & boysenberry preserve, alongside berry sorbet

Danseys Legends

Be a Danseys Legend!, buy the staff a round of drinks to enjoy at the end of their shift \$35

Danseys Pass Hotel, taking care of travellers since 1862. Thanks for being part of our journey.