

DINNER MENU

THE BONNIE JEAN RESTAURANT

Our restaurant is named after the Bonnie Jean Mine located on Mount Judah in the Whakaari Conservation Area (located five minutes outside of Glenorchy on the Glenorchy-Queenstown Road). It is an area rich in scheelite mining history.

Scheelite (tungsten) was used primarily for hardening steel for military weapons and equipment during World War I and II. The mining started back in 1907 and continued until 1970s. Our restaurant contains a photo display of this history, along with an historic piece of scheelite on our mantelpiece.

GOOD EVENING AND WELCOME

Thank you for choosing to dine with us this evening.

Our restaurant aims to emphasise New Zealand produce and celebrate its diversity. Beginning with free range and organic products, which are often locally sourced, and artfully crafted by our team until it reaches your plate.

Our wine list, located at the back of the menu, celebrates various famous wine regions of both New Zealand and Australia, from Marlborough's Sauvignon Blancs and Central Otago's Pinot Noirs to South Australia's Cabernet Sauvignons.

There is a selection of Liqueur coffees, Ports (including Central Otago Ports) and Non-Alcoholic drinks at the end of the Restaurant menu. Our selection of beers, ciders and spirits are displayed at the back of the Wine List

Our restaurant team will be more than happy to assist you with the menu at any point. If you should have any dietary requirements or food allergies, please do not hesitate to advise us.

From the team at The Glenorchy Hotel

PLEASE INFORM OUR STAFF OF ANY ALLERGIES

“Disclaimer”

Our kitchen is a mixed-use kitchen and uses products containing all possible allergens - Gluten, dairy and nuts, therefore we cannot guarantee our products to be 100% free of these allergens.

gf = Gluten free

gfo = Gluten friendly options available

dfo = Dairy free option

df = Dairy free

v = Vegan

vg = Vegetarian

TO START OR TO SHARE

CRUSTY BAKED LOAF

Served with olive oil and balsamic and garlic butter
(vg) 16.00

CRISPY CALAMARI

Lemon-peppered and served with aioli
(gfo) 24.50

WARMED MARINATED MEDITERRANEAN OLIVES

Served with toasted ciabatta (gfo) (vg) 21.00

LIGHTER SELECTIONS

GARLIC PRAWN CUTLETS

Served in a spicy romesco sauce,
with salad and ciabatta 32.50 (gfo 34.50)

SEAFOOD CHOWDER

A selection of seafood and vegetables in a rich creamy white
sauce served with toasted garlic ciabatta 33.00 (gfo 34.00)

SUPERFOOD SUMMER SALAD

Salad leaves, quinoa, tomato, cucumber, red onion, Danish feta,
toasted seeds, tossed in a balsamic dressing 29.00 (gfo) (vg) (dfo)

Add Free Range Chicken 9.00

Add Beef 9.50

Add Pan-Seared Salmon 12.00

MAINS

NZ COASTAL GREEN LIPPED MUSSELS

Steamed in a creamy white wine sauce, served with
toasted garlic ciabatta 38.00 (*gfo* 41.00)

NEW ZEALAND, SOUTH ISLAND VENISON

Aged, grass- fed rump medallions, grilled medium-rare,
served with potato pavé and seasonal vegetables,
with a tart berry jus 55.00 (*gfo*)

NEW ZEALAND PRIME BEEF STEAK

Grass fed steak, chargrilled to your liking
served with 2 sides and 1 sauce of your choice

fries **or** gourmet potatoes
and
salad **or** seasonal vegetables

jus, garlic butter, mushroom **or**
peppercorn sauce

Porterhouse (250g) 49.00 **Rib-eye** (250g) 53.00 (*gfo*)

Extra accompaniments 4.00 each

NEW ZEALAND FREE RANGE PORK SPARE RIBS

Slow cooked in our hickory BBQ sauce, served with house-made
coleslaw and NZ steak cut fries 49.50 (*gfo*)

NEW ZEALAND RACK OF LAMB

Herb and parmesan crusted, served with potato pavé,
seasonal greens, carrot puree, finished with a mint jus 55.00

NEW ZEALAND FREE RANGE CHICKEN BREAST

Oven baked chicken breast, stuffed with spinach, mushroom, feta and sundried tomatoes, topped with our mushroom sauce, served with gourmet potatoes and seasonal vegetables *43.00 (gfo)*

NEW ZEALAND FRESH WATER MOUNTAIN SALMON

Pan-seared and served with seasonal vegetables, gourmet potatoes, dressed with salsa verde and lemon butter
52.00 (gfo)

WILD CAUGHT SOUTHLAND BLUE COD

Oven baked, with a citrus-herb crust, served with seasonal vegetables, sautéed gourmet potatoes and a beurre blanc *48.00 (gfo)*

SPEIGHTS BEER BATTERED BLUE COD

served with a garden salad, NZ steak cut fries, and house-made tartare sauce *46.00*

CREAMY FETTUCCINE

Fresh pasta, tossed with spinach, mushrooms, olives and sundried tomatoes in a creamy tomato sauce, topped with parmesan *33.00 (vg)*

Add Free Range Chicken 9.00 Add Pan-Seared Salmon 12.00

SIDES

Seasonal vegetables	12.50	Garden salad	12.50
NZ steak cut fries	12.00	NZ Kumara Fries	15.50
Toasted ciabatta bread	5.00	Gluten free bread	3.00

DESSERTS

WARM CHOCOLATE BROWNIE

Served with berry compote and salted caramel
ice cream 18.50 (*gfo*)

GLENORCHY MESS

Crushed meringue, whipped cream, vanilla
ice cream, sweet berries topped with toasted
almonds 19.00 (*gfo*)

APPLE, RHUBARB AND ALMOND CRUMBLE

Served with a berry coulis and vanilla bean
ice cream 19.00 (*gfo*) (*dfo*)

TRIO OF NEW ZEALAND ICE CREAM

Vanilla bean, salted caramel and chocolate
ice cream served with a biscuit crumb, with a
choice of either chocolate sauce or berry coulis
17.00 (*gfo*)

FRUIT SORBET

Mixed berry sorbet served with fresh fruit 14.50 (*gfo*) (*df*)

CHEESE BOARD

A selection of port wine aged cheddar, creamy brie
and tart blue cheese, chutney, fresh fruit, and crackers
for two 44.50

AFFOGATO

Vanilla ice cream, a shot of espresso, served with
house-made biscotti 17.50 (*gfo*) **Add liqueur 9.50**

EXTRAS

Extra ice cream	5.00
Extra sorbet	5.00
Extra whipped cream	3.50