

DINING MENU

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SNACKS

- House baked bread & cultured butter *5*
- Roasted nuts, native spices *7*
- Marinated olives, Worcestershire, lime *6*
- Meat pie croquette, smoked cheddar *4ea*
- Pork rilette, sage shortbread, berry jam *4ea*
- Te Matuku oyster, mignonette *5ea*
- Fried Te Matuku oyster, curry mayonnaise *5ea*

ENTREES

- Sourdough toast - Kumara, blue cheese, honey *10*
- Sourdough toast - Mortadella, roasted garlic, pistachios *11*
- Sourdough toast - Smoked white fish, red onion, scallion cream cheese *12*
- The Lodge Bar salad, ricotta, sourdough crostini *13*
- Ora King salmon, mandarin, sunflower seeds *18*
- Duck liver mousse, red currant jelly, baby herbs *16*

MAINS

- Gunner's game pie & Lodge Bar side salad *20*
- Braised beef cheek, roast garlic, puffed grains, chives *28*
- House made fettuccini, lamb shoulder ragu, oregano *26*
- House made tortellini, parsnip, sage, brown butter *26*
- Confit pork belly, radish, pear *28*

SIDES

- The Lodge Bar salad, ricotta, sourdough crostini *8*
- Fries, spicy tomato sauce, blue cheese aioli *10*

DESSERT

- Sticky toffee pudding, milk ice cream, golden syrup *12*
- Cheese of your choice, mustard seeds, quince, honey, crostini *10*

(CONTINUED)

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CHARCUTERIE

Jamón Serrano

Salumi

Venison Milano

Mortadella

12 each / 3 for 33 / All for 45

CHEESE

Whitestone Creamery Totara Tasty Cheddar - Cow

Gibbston Valley, New Balfour - Sheep

Whitestone Creamery, Windsor Blue - Cow

Gibbston Valley, Gouda - Goat

Little River Estate, Brie - Cow

10 each / 3 for 28 / All for 45

SHARE PLATTER

Roasted nuts, native spices

Marinated olives, Worcestershire, lime

Bread, house-made cultured butter

Charcuterie

Salumi

Jamón Serrano

Cheeses

Whitestone Creamery Totara Tasty Cheddar

Little River Estate, Brie

Whitestone Creamery, Windsor Blue