

## DINING MENU

### BAR

- Te Matuku oyster, mignonette *5ea*
- Te Matuku oyster, horseradish granita *5ea*
- Charcoal grilled Te Matuku oyster, smoked bone marrow *5ea*
- Fried oyster, curry mayonnaise *5ea*
- Cloudy Bay clam, mignonette *4ea*
- Meat pie croquette, smoked cheddar *4ea*

### ENTRÉE

- Charcoal grilled prawns, old bay seasoning, lemon (3) *29*
- Wood roasted beetroot, citrus, yoghurt, citrus buffalo curd *18*
- Salad, lettuces, seeds, fresh cheese *15*
- Roasted apples, kingfish, herbs, pancetta *18*

### PASTA

- Spaghetti, cacio e pepe *21/26*
- Spaghetti, pork & fennel sausage, chilli, tomato, basil *25/31*
- Rigatoni, lamb shoulder ragu, oregano *26/32*
- Fettucine, Cloudy Bay clams, garlic, parsley, chilli *27/34*

### MAIN

- Heirloom grains, parsnip purée & chips, parmesan *25*
- Pan seared monkfish, spinach purée, pickled squash, sea plants *38*
- Confit pork belly, radish, pear & ginger puree, pork jus *30*
- Gunners game pie, side salad *20*
- The Lodge Burger, butter lettuce, cheddar, onion jam, bacon, chilli mayonnaise, fries *24*

#### *From our Josper charcoal grill*

- 400gr dry aged bone in sirloin, steak jus, confit garlic *48*
- 700gr dry aged rib eye on the bone, steak jus, confit garlic *73*
- Organic deboned half chicken, chicken jus, salsa verde *34*
- Whole flounder, tomato beurre blanc *40*

### SIDE

- The Lodge Bar salad *13*
- Sautéed kale, roasted garlic *10*
- Creamed spinach *12*
- Roasted squash, parmesan *12*
- Smoked and puréed potato *12*
- Fries, spicy ketchup, blue cheese aioli *10*