

## DINING

### FINGER FOOD

Meat pie croquette, smoked cheddar (4)	16
'Fish & Chips', crispy batter, cured snapper, tartare sauce, herbs (2)	14
Wakanui beef tartare tart, fried capers, mustard, chives (4)	18

### SHELLS

Paroa oyster, textures of tamarillo, half dozen	36
Paroa oyster, horseradish granita, half dozen	36
Fried oyster, beer batter, dill mayo, half dozen	34
Paroa oyster, classic mignonette, half dozen	36

### ENTRÉE

Ember roasted organic beets, citrus, acidulated Clevedon buffalo curd	19
Kingfish carpaccio, bonito, chilli & lime dressing	18
Mixed leaf salad, herbs, ricotta, croutons, basil dressing	17
Berkshire pork & pistachio terrine, piccalilli, pickles	18
Josper grilled tiger prawns, old bay mayo, grilled lemon (3)	33
Cured meats, mustard, pickles	36

### PASTA

Roasted button mushroom, garlic, gemelli	16/28
Lamb shoulder ragu, oregano, rigatoni	20/32
Cloudy Bay clams, garlic, parsley, chilli, fettucine	24/36

### MAIN

Apple poached butterfish, Brussel sprouts, grapefruit sabayon, pomegranate	38
Roasted chicken breast, chicken jus, salsa verde	36
Confit belly & fillet of Iberico pork, parsnip, radishes, smoky jus	34
Lodge Bar burger, Matangi dry aged blend, cheddar, onion jam, fries	26
Dry aged bone in NY strip, steak jus, confit garlic	48
Single origin Romdale lamb loin, spinach, mint, shallot jus	42
Black Angus 150 day grain fed rib eye, sauce au poivre, truffle, all the sides	195

### SIDE

Smoked mashed potatoes	13
Sweet stemmed broccolini, parmesan	13
Fries, spicy ketchup, blue cheese aioli	12
Sautéed kale, roasted garlic	12