

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

Te Matuku oyster, textures of Beefsteak tomato, half dozen	36
Te Matuku oyster, horseradish granita, half dozen	36
Fried oyster, beer batter, dill mayo, half dozen	34
Cloudy Bay clam, salted lemon mignonette, half dozen	30

ENTRÉE

Ember roasted beets, citrus, acidulated curd, herbs	19
Trevally crudo, crème fraiche, dill, charcoal vinegar	17
Market crudo, preserved lemon, passionfruit, cucumber	19
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

PASTA

Cacio e pepe, spaghetti	16/28
Local mushroom, garlic, gemelli	16/28
Lamb shoulder ragu, oregano, rigatoni	20/32
Cloudy Bay clams, garlic, parsley, chilli, fettucine	24/36
Market seafood, white wine, tomato, squid ink spaghetti	26/38

MAIN

Apple poached market fish, Brussel sprouts, grapefruit sabayon, pomegranate	MP
Roasted chicken breast, chicken jus, salsa verde	36
Confit belly of Iberico pork, parsnip, radishes, smoky jus	34
Single origin Romdale lamb loin, ember grilled spinach, mint sauce, shallot jus	42
Lodge Bar burger, Matangi blend, cheddar, onion jam, fries	26
Black Angus Scotch fillet, roasted roots, taleggio, upland cress	44
Dry aged bone in NY strip, steak jus, confit garlic	48
Steak frites, Wagyu onglet, sauce au poivre, fries	56

SIDE

Duck fat roasted new season potatoes	10
Sweet stemmed broccolini, parmesan	13
Fries, spicy ketchup, blue cheese aioli	12
Sautéed kale, roasted garlic	12
Creamy goat's cheese polenta	13