

DINING

SHELLS

Te Matuku oyster, textures of Beefsteak tomato, half dozen	36
Te Matuku oyster, horseradish granita, half dozen	36
Fried oyster, IPA batter, curry mayo, half dozen	34
Te Matuku oyster, salted lemon mignonette, half dozen	36
Cloudy Bay clam, salted lemon mignonette, half dozen	30
Josper grilled tiger prawns, old bay mayo, grilled lemon (3)	33

ENTRÉE

Meat pie croquette, smoked cheddar (4)	16
Trevally crudo, crème fraiche, dill, charcoal vinegar	19
Gravity albacore, citrus, preserved lemon, cucumber	21
Mixed leaf salad, herbs, ricotta, croutons, basil dressing	17
Heirloom tomato gazpacho, Lot 8 olive oil, garden herbs	19
BBQ lamb ribs, manuka glaze, crispy alliums, chives	29

PASTA

Cacio e pepe, spaghetti	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

Steamed Leigh snapper, corn, summer capsicums, golden pepper sabayon	38
Lodge Bar burger, Matangi blend, cheddar, onion jam, fries	28
Roasted chicken breast, chicken jus, salsa verde	36
Black Angus Scotch fillet, roasted roots, taleggio, upland cress	44
Dry aged bone in NY strip, steak jus, confit garlic	48
Steak frites, Wagyu hanger steak, sauce au poivre, fries	56
Matangi bone in rib eye for two, accoutrement <i>limited availability</i>	125

SIDE

Sweet stemmed broccolini, parmesan	13
Fries, spicy ketchup, blue cheese aioli	12
Josper grilled cauliflower, summer herb pesto	14
Sautéed kale, roasted garlic	12

DESSERT

Passionfruit pavlova, strawberries, whipped cream, curd	13
Milk chocolate marquise, strawberry ice cream, dark chocolate caramel	16
Little River Wildfire Brie, blueberry, honeycomb, house made brioche	15