



LODGE RESTAURANT

À LA CARTE

Add our home grown wine match 65 per person

ENTRÉE

Wairiri buffalo mozzarella, cavolo nero pesto, pangritata, salsa rosa, cavolo nero crisp 26

Lake Ōhau Wagyu carpaccio, mustard marinated fillet, horseradish aioli, Cairnmuir extra virgin olive oil, parmesan, baby rocket 28

Southland fish mosaic, beetroot & orange cure, chardonnay emulsion, sumac crème fraîche, salmon caviar 28

MAIN

Market fish, winter squash caponata, saffron polenta, purple kūmara purée 48

Central Otago beef duo, Wagyu petite fillet, slow-cooked beef cheek, celeriac purée, braised red cabbage, jus 52

Mushroom ravioli, native Otago mushrooms, porcini stock, sage textures 26/42

SIDES

Southland Agria potatoes 13

Seasonal vegetables 13

TO FINISH

Tiramisu, Quick Brown Fox liqueur, chocolate twister 18

Frangipane tart, almond filling, poached pear, blackberry gel 18

Cheese selection, pickles, candied walnuts, apricots, crackers 28

We cannot guarantee all menu items will be allergen free.
Please inform us of any dietary requirements prior to ordering.