



LODGE RESTAURANT

5 COURSE

Chef's dégustation | 130 pp | 210 pp with wine matches

À LA CARTE

Add all wine matches | 65 pp

ENTRÉE

2022 School House Pinot Gris	Wairiri buffalo mozzarella, cavolo nero pesto, pangritata, salsa rosa, cavolo nero crisp	26
2022 China Terrace Chardonnay	Lake Ōhau wagyu carpaccio, mustard marinated eye fillet, horseradish aioli, Cairnmuir extra virgin olive oil, parmesan, baby rocket	28
2023 Red Shed Pinot Blanc	South Island salmon mosaic, beetroot & orange cure, chardonnay emulsion, sumac crème fraîche, salmon caviar	28

MAIN

2018 School House Pinot Noir	Mushroom ravioli, native Otago mushrooms, porcini stock, sage textures	26/42
2022 Glenlee Pinot Noir	Central Otago beef cheek, celeriac purée, braised red cabbage, jus	45
2021 Reserve Pinot Noir	Lumina lamb loin, Jerusalem artichoke crisp, confit & purée, herb jus	48
2023 School House Pinot Gris	Market fish, beurre blanc, confit leek, fennel salad, citrus	50

SIDES

Southland agria potatoes	13
Seasonal vegetables	13

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