

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
Seasonal vegetable crudities, lot 8 olive oil, oyster cream	17

SHELLS

Te Matuku oyster, textures of tamarillo, half dozen	40
Te Matuku oyster, horseradish granita, half dozen	40
Fried oyster, beer batter, dill mayo, half dozen	40
Te Matuku oyster, classic mignonette, half dozen	40

ENTRÉE

Ember roasted organic beets, citrus, acidulated Clevedon buffalo curd	19
Fish crudo, 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
Cacio e pepe, spaghetti	16/28

MAIN

Market fish, Brussel sprouts, grapefruit sabayon, pomegranate	38
Butternut, Heirloom barley, roasted onion, smoked pumpkin seed	32
Roasted chicken breast, chicken jus, salsa verde	36
Confit belly & loin of Iberico pork, parsnip, radishes, smoky jus	34
Lodge Bar burger, Matangi dry aged blend, cheddar, onion jam, fries	28
Dry aged bone in NY strip, steak jus, confit garlic	48
Coastal lamb, spinach, mint, shallot jus	36

SIDE

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

SET MENU

BREAD

Focaccia, Lot 8 olive oil

ENTRÉE

Mixed leaf salad, herbs, ricotta, croutons, basil dressing
Kingfish carpaccio, bonito, chilli & lime dressing
Ember roasted organic beets, citrus, acidulated Clevedon buffalo curd

MAIN

Rigatoni, lamb shoulder ragu, oregano & parmesan
Roasted chicken breast, chicken jus, salsa verde
Market fish, Brussel sprouts, grapefruit sabayon, pomegranate
Dry aged bone in NY strip, steak jus, confit garlic

SIDES

Sweet stemmed broccolini, parmesan
Fries, spicy ketchup, blue cheese aioli

DESSERT

Passionfruit pavlova, fresh passionfruit, whipped cream, passionfruit curd
Jaffa, orange milk chocolate mousse, candied orange
Windsor Blue, apricot preserve, wild Otaki honeycomb

95 per person

Vegetarian option available upon request

Menu subject to seasonal changes & availability

SET MENU

BREAD

Focaccia, Lot 8 olive oil

ENTRÉE

Mixed leaf salad, herbs, ricotta, croutons, basil dressing
Fish Crudo, chilli & lime dressing
Ember roasted organic beets, citrus, acidulated Clevedon buffalo curd

MAIN

Rigatoni, lamb shoulder ragu, oregano & parmesan
Market fish, Brussel sprouts, grapefruit sabayon, pomegranate
Dry aged bone in NY strip, steak jus, confit garlic

SIDES

Sweet stemmed broccolini, parmesan
Fries, spicy ketchup, blue cheese aioli

75 per person

Vegetarian option available upon request

Menu subject to seasonal changes & availability

SET MENU

BREAD

Focaccia, Lot 8 olive oil

MAIN

Dry aged bone in NY strip, steak jus, confit garlic
Rigatoni, lamb shoulder ragu, oregano & parmesan
Market fish, Brussel sprouts, grapefruit sabayon, pomegranate

SIDES

Sweet stemmed broccolini, parmesan
Fries, spicy ketchup, blue cheese aioli

DESSERT

Passionfruit pavlova, fresh passionfruit, whipped cream, passionfruit curd
Jaffa, orange milk chocolate mousse, candied orange
Windsor Blue, apricot preserve, wild Otaki honeycomb

65 per person

*Vegetarian option available upon request
Menu subject to seasonal changes & availability*