DINING

SNACKS

- Milk bread ‘pull apart,’ Little River Estate brie whipped butter 12
- Marinated pitted olives 12
- Meat pie croquette, smoked cheddar (4) 16
- Crab tart, bonito cream, lime chilli dressing (4) 18
- ‘Fish & Chips’, batter chip, cured snapper, tartare sauce, herbs (2) 16
- Kalamata olive arancini, buffalo mozzarella, olive tapenade (4) 14

ENTRÉE

- Wild caught tuna tartar, olives, peach, fennel 28
- Heirloom tomatoes, stracciatella, basil oil, pickled garlic 24
- Cured Ora King salmon, pickled cucumbers, citrus dashi, vanilla 29
- Carpaccio of Lake Ohau wagyu fillet, horseradish, yolk, chips 28

PASTA

- Cacio e pepe, spaghetti, parmesan 28
- Lamb shoulder ragu, rigatoni, roasted tomatoes, parmesan, oregano 36
- Crab, spaghetti, lemon butter, garlic, chili 42
- Creamed Southland paua, squid ink fusilli, lemon zest 39

MAIN

- Seasonal pie, accoutrements 30
- Roasted market fish, seaweed, capsicum, Lot 8 citrus olive oil 42
- Josper grilled Coastal lamb rack, spinach, mint, shallot jus, 48
- Chicken breast, leg and lobster sausage, jus blanc, fig leaf oil 38
- Josper grilled Berkshire pork chop, roasted grapes, sauce charcutiere 39
- Lodge burger, wagyu, cheddar, onion jam, fries 32
- 28-day dry aged NY strip, steak jus, confit garlic 58

SIDES

- Fries, spicy ketchup, blue cheese aioli 12
- Mixed leaf salad, herbs, ricotta, basil dressing 14
- Duck fat roasted potatoes 12
- Fried brussel sprouts, chilli caramel 14

DESSERT

- Passionfruit pavlova, passionfruit curd, whipped cream 15
- Sticky toffee pudding, miso caramel, traditional vanilla ice cream 15
- Speculoos cake, speculoos mousse, apple, cinnamon syrup 15

MARKET OYSTERS

Select your style
- Natural, nasturtium mignonette
- Natural, lemon
- Natural, horseradish granita
- Fried, dill emulsion
- Grilled, chilli butter

HALF DOZ. 40

HERE & NOW MENU 145 pp

ONE Crab tart, meat pie croquette, ‘Fish & Chips’
TWO Cured Ora King salmon, pickled cucumbers, citrus
THREE Crab, spaghetti, lemon butter, garlic, chili
FOUR 28 day-dry aged NY strip, mustard jus, confit garlic
Served with duck fat potatoes and broccolini with parmesan emulsion
FIVE Passionfruit pavlova, passionfruit curd, whipped cream

PETIT FOURS


CHEESE

EXTRA MATURE CHEDDAR
Barry’s Bay (cow) 15
CRANKY GOAT SOFT CHEESE
Picton (goat) 15
PENINSULA BLUE
Barry’s Bay (cow) 15
THREE CHEESE SELECTION
accompaniments, crackers 42

PETIT FOURS

- Pate de fruit of the moment (4) 10
- Supreme coffee fudge (4) 10
- Mini lemon tart (4) 10
- Ginger crunch reimagined (4) 10
- One of each 10
BAR

WINE BY THE GLASS

SPRITZ
DAWNBERRY SPRITZ blueberry infused peach liqueur, Morningcider, thyme, lemon
APEROL SPRITZ Aperol, sparkling wine
THOMSON TEA PARTY Thomson Whisky (butter-washed), honey liqueur, green tea cordial, lemon, soda, peychaud’s bitters

SIGNATURE COCKTAILS
LOOSE CANNON Plantation dark rum, Smoke & Oakum’s gunpowder rum, creme de banane, black walnut bitters
TARANAKI SOUR 1919 Vodka, Cherry Heering, mulled wine syrup, egg white, lemon, lavender bitters
SEASONAL 75 1919 Gin, lemon, sparkling wine, seasonal fruit
FROM THE ASHES Feijoa infused Gin, Cocchi Americano vermouth, Cointreau, lemon, egg white, absinthe
HONEY VIDA Del Magey Vida Mezcal, honey syrup, lime, salt
FROM REID TO RIVERHEAD Thomson Two Tone whisky, Reid & Reid Red vermouth, Crème de Cacao

CLASSIC COCKTAILS
VODD & GUNNER 1919 vodka, East Imperial ginger beer, lemon, bitters
LODGE BAR NEGRONI Gin, Reid+Reid Bitter Aperitivo, Cocchi Vermouth di Tornio, orange

NON-ALC COCKTAILS
MUMBLE & CO Ecology & Co ‘Asian spice’, rhubarb syrup, lemon, East Imperial Yuzu Tonic

THE GUNNER CLUB Ecology & Co ‘Asian spice’, lime, sugar, raspberry

BEER & CIDER
McLeod’s ‘Longboarder’ Lager
Hallertau #2 Pale Ale
Sawmill Pilsner
Garage Project ‘Garagista’ IPA
Morningcider Cider
McLeod’s ‘Cove’ Unfiltered Pale Ale
Peroni btl
Citizen ‘Light’ Lager 2.5%
Sawmill ‘Bare’ Beer 0%

CHAMPAGNE & SPARKLING
No.1 Family Estate Rosé Methode Traditionelle, NV - Rapaura
Clos Henri ‘Solange’ Blanc de Noir, 2020 - Marlborough
Laurent-Perrier La Cuvee Brut Champagne, NV - Tours-sur-marne, FRA

WHITE
Amisfield ‘Fumé’ Sauvignon Blanc, 2021 - Central Otago
Dogpoint ‘Single Vineyard’ Sauvignon Blanc, 2023
Greystone Pinot Gris, 2022  - Waipara
Prophet’s Rock Pinot Gris, 2022  - Bendigo
Peregrine Chardonnay, 2022 - Gibbston
Church Road ‘Grand Reserve’ Chardonnay, 2021 - Hawke’s Bay
The Landing Chardonnay, 2021 - Bay Of Islands
Ataahua Riesling, 2023 - Waipara
Elephant Hill Viognier, 2020 - Hawke’s Bay
Askerne Reserve Gewurztraminer, 2021 - Hawke’s Bay
Yealands Single Vineyard Albarino, 2023 - Marlborough
Millton Chenin Blanc, 2021 - Gisborne

ROSÉ
Two Rivers ‘Isle of Beauty’ Rosé, 2023 - Marlborough
AIX Rosé, 2022 - Provence, FRA

RED
Big Sky Pinot Noir, 2022 - Martinborough
Clos Marguerite Pinot Noir, 2021 - Marlborough
Rodd & Gunn Single Vineyard Pinot Noir, 2023 - Central Otago
Stonecroft ‘Serine’ Syrah, 2021 - Gimblett Gravels
Sam Harrop ‘Grand Amateur’ Cabernet Franc , 2021 - Hawke’s Bay
Two Hands ‘Angels share’ Shiraz, 2022 - McLaren Vale, AUS
The Boneline “Iridium’ Cabernet/Merlot, 2022 - Loire, FRA

CORAVIN CELLAR SELECTION
Van Winning Grose Gewachs Ungeheuer Riesling, 2014 - Forster, GER
Man O’ War Sauvignon Blanc, 2023 - Waiheke
Pyramid Valley ‘Lion’s Tooth’ Chardonnay, 2009 - North Canterbury
Prophet’s Rock Cuvee Aux Antipodes Blanc, 2021 - Central Otago
Felton Road ‘MacMuir’ Pinot Noir, 2021 - Bannockburn
Pyramid Valley ‘Angel Flower’ Pinot Noir , 2011 - North Canterbury
Church Road Redstone Cabernet Sauvignon 2019 - Hawke’s Bay

SWEET / FORTIFIED
Seifried ‘Sweet Agnes’ Riesling, 2019 - Nelson
Cockburn’s 10yr Tawny Port, NV - Portugal
Graham’s LBV Port , 2012 - Portugal

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