SNACKS
Milk bread ‘pull apart,’ Little River Estate brie whipped butter 12
Marinated pitted olives 12
Meat pie croquettes, smoked cheddar (4) 16
Venison croquettes, garlic aioli (4) 16
Crab tarts, bonito cream, lime chili dressing (4) 16
‘Fish & Chips’, batter chip, cured snapper, tartare sauce, herbs (2) 16
Kalamata olive arancini, buffalo mozzarella, olive tapenade (4) 14
Spicy pork and cheddar sausage rolls (4) 14
Beef skewer, rosemary, parsley emulsion (1) 12
Josper grilled tiger prawn, old bay (1) 13
Snack menu available all day.

ENTRÉE
Market fish crudo, black currant, apple, barley 24
Heirloom tomatoes, stracciatella, basil oil, pickled garlic 22
Cured Ora King Salmon, pickled cucumbers, citrus dashi, vanilla 26
White asparagus, egg yolk jam, nduja butter 24
Grilled leeks, roasted hazelnuts, chardonnay vinaigrette 22
Carpaccio of Lake Ohau wagyu filet, horseradish, yolk, chips 26

MAIN
Cacio e pepe, spaghetti, parmesan 28
Short rib, fettuccine, merlot jus, rosemary, roasted garlic 36
Crab, spaghetti, lemon butter, garlic, chili 42
Grilled Southland octopus, salsa verde, squid ink 36
Roasted snapper, seaweed, capsicum, Lot 8 citrus olive oil 42
Braised Royalburn Station lamb shank, garlic mashed potatoes 40
Roasted chicken, cauliflower, caper berries, silverbeet 37
Josper grilled Berkshire pork chop, Tamarillo sauce, kumara 38
Lodge burger, wagyu, cheddar, onion jam, fries 32
28-day dry aged NY strip, steak jus, confit garlic 62
Lake Ohau Wagyu bone in rib eye 800g, truffle jus (MS 4-6) 175

SIDES
Fries, spicy ketchup, blue cheese aioli 12
Mixed leaf salad, herbs, ricotta, basil dressing 14
Smashed potato, anchovies, brown butter 14
Duck fat roasted potatoes 12
Broccolini, roasted garlic, parmesan 14

MARKET OYSTERS
Select your style
natural, nasturtium mignonette
natural, lemon
natural, horseradish granita
fried, dill emulsion
grilled, chili butter
Half doz. 40

HERE & NOW MENU
ONE
Market fish crudo, black currant, apple, barley

TWO
Crab, spaghetti, lemon butter, garlic, chili

THREE
Wapiti venison, beets, blueberry, wild herbs, jus
or
Roasted Snapper, seaweed, capsicum,
Lot 8 citrus olive oil
Mixed leaf salad, herbs, ricotta, basil dressing

FOUR
Passionfruit pavlova, passionfruit curd, whipped cream
or
Chocolate marquise, mint ice cream
95pp
The Lodge Bar & Dining is inspired by the aesthetics of the clothing brand with raw, pure forms of nature. We meld fashion and food to deliver an unforgettable fine dining experience. Much like our approach to fashion, our food and wine is a modern take on timeless classics.

Locally sourced produce prepared simply and with immense flavour.

Menu curated by Executive Chef Matt Lambert and our expansive wine list selected from Master Sommelier Cameron Douglas.

The shared culture between Rodd & Gunn and The Lodge Bar & Dining both value quality, deliver exceptional customer experience and promote the finest of New Zealand & Australia produce.