TWO COURSE SET MENU

Select one dish from each course

ENTRÉE

Market salad, ricotta, seeds, herb dressing
Niwa Kingfish crudo, vichyssoise, cucumber, mint, chili
Grilled southland octopus, salsa verde, wasabi leaf, squid ink dressing

MAIN

Steamed red snapper, sauce Bois Boudran, lemon
Royal Burn Station braised lamb shank, garlic mash
Lodge burger, First Light Wagyu, cheddar, onion jam, fries
Cacio e pepe, spaghetti, parmesan

SIDES

Brussels sprouts, bacon, chili
Duck fat roasted potatoes

Menu subject to seasonal changes & availability

Matt Lambert Executive Chef
THE LODGE BAR
DINING

THREE COURSE SET MENU

Select one dish from each course

ENTRÉE

Beet salad, Clevedon buffalo curd, orange
Niwa Kingfish crudo, vichyssoise, cucumber, mint, chili
Grilled southland octopus, salsa verde, wasabi leaf, squid ink dressing

MAIN

Dry aged NY strip, steakjus, confit garlic
Steamed red snapper, sauce Bois Boudran, lemon
Royal Burn Station braised lamb shank, garlic mash

SIDES

Market salad, ricotta, seeds, herb dressing
Brussels sprouts, bacon, chili
Duck fat roasted potatoes

DESSERT

Passionfruit pavlova, fresh passionfruit, whipped cream, passionfruit curd
Chocolate marquise, mint ice cream
Barry’s Bay, Peninsula blue, quince, honeycomb, crackers

Menu subject to seasonal changes & availability

Matt Lambert Executive Chef