DINING

SNACKS  Available all day

Market oyster with lemon, green papaya mignonette  6EA
Raw vegetables, potato crisps, French onion dip  16
'Fish & Chips', batter chip, cured coral trout, tartare, herbs (2)  16
Caviar tart, egg yolk, yoghurt, chives  46
King prawn tart, bonito crème, chilli, lime  18
Smoked kingfish collar fish finger, lemon aioli, dill  14
King prawn slider, chives, lemon  22
Fried Bay squid, fermented chilli mayonnaise  22
Mince and cheese pie croquettes (4)  17
Pork and cheddar sausage rolls (4)  17

ENTRÉE

Salad of jicama, apple, heart of palm, 'Vogel's', truffle dressing  21
Smoked Ora King salmon, cape gooseberries, lime and roe emulsion  29
Roasted pumpkin soup, seeds, blue crab, autumn spiced sour cream  22
Michael Rupnick’s grilled prawns with eucalyptus (3)  36
Ember grilled fig, Grimaud duck sausage, ricotta, fig leaf oil jus  29

MAIN

Salt baked kohlrabi, grilled mushroom, Jerusalem artichoke, truffle  38
Braised 2GR Wagyu beef shank tortellini, garden peas, jus, rosemary  42
Market fish, leek, Tokyo turnip, sauce Veronique  46
Bannockburn chicken, celeriac, chicken and prawn sausage, jus blanc  42
Lodge Bar Wagyu burger, cheddar, onion jam, pickles, fries  34
Roasted eye fillet, deconstructed steak and cheese pie, carrots, taleggio  60
NY strip steak 700g, grilled on the embers, mustard jus  98
Rib eye tomahawk, 1300g, mustard jus  185

SIDES

Duck fat roasted potatoes  16
 Ember grilled sugar loaf cabbage, smoked brown butter hollandaise  16
 Fried brussel sprouts, chilli caramel  16
 Charred heirloom carrots, BBQ sauce  16
 Roasted spaghetti squash, miso caramel  16
 Lodge Bar salad, ricotta, smoked seeds  15
 Fries, spicy ketchup, blue cheese mayo  15

DESSERT

Milk chocolate torte, dark chocolate brittle, mint ice cream  18
Eggnog bread and butter pudding, rum and raisin ice cream, custard  17
Passionfruit pavlova, curd, sweetened cream, fresh passionfruit  17
Carrot cake sundae  17

SEAFOOD PLATTER  65

A selection of aquatic delights

Market oysters with lemon, green papaya mignonette (4)
Poached king prawns (4)
Poached Moreton Bay bug
Scallops in the shell, buttermilk, alliums (2)

HERE & NOW MENU  150pp

ONE  'Fish & Chips', batter chip, cured coral trout, tartare; King Prawn tart, bonito crème, chili, lime; Market oyster with green papaya mignonette

TWO  Smoked Ora King salmon, cape gooseberries, lime and roe emulsion

THREE  Ember grilled fig, Grimaud duck sausage, ricotta, fig leaf oil jus

FOUR  Roasted eye fillet, deconstructed steak and cheese pie, carrots, taleggio
Served with duck fat potatoes and ember grilled sugar loaf cabbage, smoked brown butter hollandaise

FIVE  Passionfruit pavlova, curd, sweetened cream, fresh passionfruit

PETIT FOURS

THREE CHEESE SELECTION  44
accompaniments, crackers

PETIT FOURS

Pate de fruit of the moment (4)
Peanut butter fudge (4)
Mini finger lime tart (4)
Caramel crunch chocolate aero (4)
One of each (4)

PETIT FOURS
### Spritz
- **Aperol** prosecco, soda
- **Limoncello** prosecco, soda
- **Mandarin Basil** Ambleside mandarin gin, mango liqueur, lemon, basil, prosecco, soda

### Signature Cocktails
- **Kiwi Sunset** vodka, ginger ale, strawberry, lemon, balsamic
- **The Charlotte** Diplomatico rum, crème de cacao, Smoke and Oakum rum
- **Blueberry Sour** bourbon, blueberry liqueur, blueberry shrub, lemon, egg white
- **15 Minutes on the Coals** Mezcal, Talisker 10yr, charred pineapple and jalapeño, lime, ginger ale
- **Little Chaplin** Little Biddy pink gin, Massenez apricot brandy, lime, cardamom
- **Tiki Royale** Lūla rum, Ratu spice rum, coconut cream, pineapple, lime

### Classic Cocktails
- **Tommy’s Margarita** reposado tequila, lime, agave
- **Lychee Martini** vodka, lychee liqueur, lemon
- **Amaretto Sour** Disaronno Amaretto, bourbon, lemon, egg white, bitters
- **Negroni** Scapegrace Silver gin, Antica Formula, Campari

### Dessert Cocktails
- **Limoncello Cheesecake** limoncello, Liqueur 43, cream, lime
- **Delizia Del Caffé** butterscotch, hazelnut, coffee liqueur, espresso, cream

### Non Alcoholic Cocktails
- **The Gunner** ginger ale, ginger beer, citrus, bitters
- **Bambino Sunset** ginger ale, strawberry, lemon, balsamic
- **Sunny Arvo Spritz** Sunny Arvo Noperitivo, 0% sparkling wine, soda

### Beers
- Heads of Noosa Japanese lager 4.5% (tap)
- Brewdog Punk XPA 5.2% (tap)
- Peroni 5% (bottle)
- Balter Captain Sensible 3.5% (can)
- Witches Falls Apple Cider 5.9% (bottle)
- Heaps Normal Quiet XPA 0.5% (can)

### Wine
#### By the Glass
- **Champagne & Sparkling**
  - Louis Roederer Collection 244, NV - Reims, FRA
  - R de Ruinart, NV - Reims, FRA
  - Huia Blanc de Blanc Organic Methode Traditionelle, 2018 - Marlborough, NZ
  - Idée Fixe Premier Brut, 2021 - Margaret River, WA, AUS

- **White**
  - Felton Road Dry Riesling, 2023 - Central Otago, NZ
  - Pewsey Vale The Contours Riesling Dry, 2016 - Eden Valley, SA, AUS
  - Domaine Christian Salmon AC Pouilly Fume, 2022 - Loire Valley, FRA
  - The Darling Sauvignon Blanc, 2023 - Marlborough, NZ
  - Peregrine Pinot Gris, 2023 - Central Otago, NZ
  - Prophet’s Rock Pinot Gris, 2022 - Central Otago, NZ
  - Peregrine Single Vineyard Chardonnay, 2022 - Central Otago, NZ
  - Soho Carter Chardonnay, 2021 - Waiheke Island, NZ
  - Domaine de Longère Blanc, 2022 - Beaujolais Villages, FRA
  - Les Allees du Vignoble Chablis, 2022 - Burgundy, FRA

- **Rosé**
  - Two Paddocks, 2023 - Central Otago, NZ
  - Domaine Ott By.Ott, 2022 - Provence, FRA

- **Red**
  - Château de Jacques Morgon Gamay, 2019 - Beaujolais, FRA
  - Terrazas Malbec Reserva, 2021 - Mendoza, ARG
  - Turkey Flat Shiraz, 2022 - Barossa Valley, SA, AUS
  - Te Mata Estate Awatea Cabernets & Merlot, 2019 - Hawkes Bay, NZ
  - Jim Barry ‘The Farm’ Cabernet Malbec, 2019 - Clare Valley, SA, AUS
  - Henschke Henry’s Seven Shiraz blend, 2022 - Barossa Valley, SA, AUS
  - Picardy Shiraz, 2020 - Pemberton, AUS
  - Rodd & Gunn Pinot Noir, 2023 - Central Otago, NZ
  - Peregrine Pinot Noir, 2021 - Central Otago, NZ
  - Domaine Henri Prudhon & Fils Pinot Noir, 2021 - Bourgogne, FRA

- **Sweet / Fortified**
  - Yalumba Botrytis Viognier, 2023 Eden Valley, SA, AUS
  - Château Filhot Sauternes, 2019 Bordeaux, FRA
  - Taylor’s LBV Port, 2017 - Portugal
  - Fonseca 10 year Tawny Port, NV - Portugal

- **Non Alcoholic Wines**
  - Giesen Alcohol-Free Pinot Gris, NV - Martinborough, NZ
  - Giesen Alcohol-Free Sauvignon Blanc, NV - Martinborough, NZ
  - Giesen Alcohol-Free Merlot, NV - Martinborough, NZ

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DESSERT

Milk chocolate torte, dark chocolate brittle, mint ice cream 18
Eggnog bread and butter pudding, rum and raisin ice cream, eggnog custard 17
Passionfruit pavlova, curd, sweetened cream, fresh passionfruit 17
Carrot cake sundae 16

CHEESE

Tarwin Blue, Gippsland VIC, wild honey, macadamia 16
Waikato Vintage Cheddar, Mercer NZ, mustard, apple 16
Triple Cream Brie, Woombye QLD, blueberry pavé 16
Three Cheese Selection, accompaniments, crackers 44

PETIT FOURS

Pate de fruit of the moment (4) 14
Peanut butter fudge (4) 14
Mini finger lime tart (4) 14
Caramel crunch chocolate aero (4) 14
One of each (4) 14

SWEET / FORTIFIED

Yalumba Botrytis Viognier, 2023 Eden Valley, SA, AUS 18
Chateau Filhot Sauternes, 2019 Bordeaux, FRA 24
Taylor’s LBV Port, 2017 - Portugal 14
Fonseca 10 year Tawny Port, NV - Portugal 34

DESSERT COCKTAILS

DELIZIA DEL CAFFÈ butterscotch, hazelnut, coffee liqueur, espresso, cream 22
LIMONCELLO CHEESECAKE limoncello, Liqueur 43, cream, lime 22
ESPRESSO MARTINI vodka, coffee liqueur, espresso 22
SET MENU

$85 per person | Select one dish from each course

ENTRÉE

Roasted pumpkin soup, seeds, blue crab, fall spiced sour cream
Ember grilled fig, Grimaud duck sausage, ricotta, fig leaf oil jus
Salad of jicama, apple, lily bulb, 'Vogel's', truffle dressing

MAIN

NY Strip steak, grilled on the embers, mustard jus
Bannockburn chicken, celeriac, chicken and prawn sausage, jus blanc
Market fish, leek, Tokyo turnip, sauce Veronique
Salt baked kohlrabi, grilled oyster mushroom, Jerusalem artichoke, truffle

SIDES

For the table
Duck fat roasted potatoes
Lodge Bar salad, ricotta, smoked seeds
 Ember grilled sugar loaf cabbage, smoked brown butter hollandaise

DESSERT

Passionfruit pavlova, curd, sweetened cream, fresh passionfruit
Milk chocolate torte, dark chocolate brittle, mint ice cream
Carrot cake sundae
SHARED MENU

$85 per person - To be enjoyed by the whole table, family style. We kindly decline any alterations to this menu.

ENTRÉE

Smoked kingfish collar fish fingers, lemon aioli, dill
King prawn tart, bonito crème, chilli, lime
Smoked Ora King salmon, cape gooseberries, lime and roe emulsion
Salad of jicama, apple, lily bulb, 'Vogel's', truffle dressing

MAIN

Market fish, leek, Tokyo turnip, sauce Veronique
Optimal beef, grilled on the embers, mustard jus
Whole roasted chicken, sage stuffing, chicken jus

SIDES

*For the table*
Duck fat roasted potatoes
Ember grilled sugar loaf cabbage, smoked brown butter hollandaise
Fried brussel sprouts, chilli caramel

DESSERT

Passionfruit pavlova, curd, sweetened cream, fresh passionfruit