THE LODGE BAR

SNACKS
House baked sourdough bread, cultured butter (V) 9
Roasted nuts, native spices (V, DF, NGR) 12
Marinated olives, Worcestershire, lime (DF) 12
Fish & Chip, kombu cured fish, battered chip, tartare sauce (2) 14
Meat pie croquettes, smoked cheddar (4) 16
Half dozen market oysters, mignonette, horseradish granita 42

ENTRÉE
Ora King salmon, mandarin purée, olive oil gel, sunflower seeds (DF) 28
Market Crudo, vichyssoise, cucumber, mint, chili (DF, NGR) 22
Carpaccio wagyu fillet, horseradish, yolk, chips 26

MAIN
Gunner’s game pie & Lodge Bar side salad 28
Parsnip tortellini, brown butter sauce, sage, parsnip chips (V) 29
Pork ragù, fennel, Pomodoro, spaghetti 34
Royalburn lamb shank, garlic mashed potatoes (NGR) 38
Roasted market fish, capsicum, lot eight citrus olive oil (NGR) 42

SIDES
Creamy smoked mashed potatoes, chives (V, NGR) 14
Fries, spicy ketchup, blue cheese aioli (V) 14
Lodge Bar salad, ricotta, pumpkin sunflower seeds (V, NGR) 14

DESSERT
Sticky toffee pudding, milk ice cream, caramel sauce (V) 14
Deconstructed passionfruit pavlova (V) 13
Coffee & doughnuts, panna cotta, milk foam (V) 14

CHEESES
14 each / 3 for 38
Brie de Moutere, Nelson, pasteurised – cow milk
Goats blue, Putaruru, Waikato, pasteurised – goat milk
Mature cheddar 2019, Akaroa Harbour, Canterbury pasteurised – cow milk

SHARE PLATTER
58
Roasted nuts, native spices
Marinated olives, Worcestershire, lime
House baked sourdough bread, cultured butter
One single charcuterie selection
Two cheeses selection

MEAT LOCKER
Coppa, Zamora, Queenstown 14
Jamón Serrano, Spain 14
Gaucho salami, Zamora 14
Mortadella di Bologna, Italy 14
Calabrese salami Zamora, Queenstown 14
All charcuterie selection 52
The Lodge Bar 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 both value quality, deliver exceptional customer experience and promote the finest of New Zealand & Australia produce.

Brought to you by,
Rodd & Gunn New Zealand.