**DINING**

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

### ENTRÉE
- Ora King salmon, mandarin purée, olive oil gel, sunflower seeds (DF) | 28
- Heirloom tomatoes, stracciatella, herbs (V, NGR) | 22
- Wagyu fillet carpaccio, 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 & fennel pomodoro, spaghetti, basil | 34
- Roasted market fish, capsicum, Lot 8 citrus olive oil | 48
- Lake Ohau 450gr Scotch wagyu, beef jus, bois bourdran, salsa verde | 150

### SIDES
- Creamy smoked mashed potatoes, chives (V, NGR) | 14
- Fries, spicy ketchup, blue cheese aioli (V) | 14
- Lodge Bar salad, ricotta, toasted seeds (V, NGR) | 14

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

### CHEESE
- 14 each / 3 for 38
- BRIE DE MOUTERE
  - Nelson, pasteurised (Cow)
- GOATS BLUE
  - Putaruru, Waikato, pasteurised (goat)
- MATURE CHEDDAR 2019
  - Akaroa Harbour, Canterbury (cow)

### 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

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

(DF) DAIRY FREE, (V) VEGETARIAN, (NGR) NO GLUTEN RECIPE
**BAR**

**WINE BY THE GLASS**

**SIGNATURE COCKTAILS**

**HUGO RABBIT SPRITZ** Rose Rabbit 22
- Elderflower Liqueur, St Germaine
- Elderflower Liqueur, Clos Henri Blanc de Noir Sparkling, Lime, Soda

**LADY OF THE LAKE SPRITZ** Broken Shed 22
- Vodka, Reefton Distilling Co. Taeberry Liqueur, Lychee Liqueur, Lemon, Raspberry Syrup, Quartz Reef Sparkling Rose

**VODD & GUNNER** Broken Shed Vodka, East Imperial Ginger Ale/Beer, Fresh Citrus, Sugar Syrup, Angostura Bitters 22

**PINK PHOENIX** Chili Infused El Jimador Reposado Tequila, Cointreau, Fresh Lime Juice, Agave, East Imperial Grapefruit Soda 24

**BLOOD ORANGE NEGRONI** Cardamom Infused Source Gin, Cocchi Vermouth di Torino, Campari, Blood Orange Syrup 25

**KIWI SUNSET** Reid & Reid Gin, East Imperial Ginger Ale, Strawberry Shrub, Fresh Lemon Juice, Balsamic Glaze 24

**EARNSLAW EXPRESS** Makers Mark Bourbon, Plantation Pineapple Rum, Stolen Smoked Rum, Coconut Cream, Pineapple Juice, Fresh Lime Juice, Tiki Bitters 24

**OLD FASHIONED CHARLOTTE** Ron Diplomatico Reserve Rum, Crème De Cacao, Smoke & Oakum Gunpowder Rum, Chocolate & Chilli Bitters 26

**CECEL PEAK SOUR** Glenfiddich 12yr Whisky, Fresh Lemon Juice, Ginger & Lemongrass Syrup, Egg White, Angostura Bitters 25

**THYME AFTER TIME** Rosemary & Thyme Infused Black Robin Gin, Cucumber, Wasabi, Fresh Lime Juice, Sugar Syrup 24

**SOUTH OF THE BORDER** Bay Leaf-Infused Los Arcos Blanco, Del Maguey Mezcal, Orange Spiced Syrup, Fresh Lime Juice, Chilli Bitters 24

**RITTEN IN TORINO** Rittenhouse Rye Whisky, Harvey’s Solera Sherry, Cocchi Vermouth di Torino, Maple Syrup, Walnut Bitters, Chocolate Bitters 26

**CHAMPAGNE & SPARKLING**

- Perrier Jouët Brut, NV - Épernay 35
- Quartz Reef Brut Rosé, NV - Central Otago 21
- Clos Henri ‘Solange’ Blanc de Noir, 2020 - Marlborough 23

**WHITE**

- Dicey Bannockburn Riesling (off dry 30g RS), 2022 - Bannockburn 15
- Seifried Sweet Agnes Riesling (sweet 198g RS), 2019 - Nelson 17
- Gieson 0% Riesling, NV - Marlborough 12
- Two Rivers ‘Convergence’ Sauvignon Blanc, 2022 - Marlborough 14
- Man O’War Estate Sauvignon Blanc, 2022 - Waiheke Island 15
- Fox Island ‘La Lapine’ Sauvignon Blanc, 2013 - Marlborough 21
- Neudorf Moutere Pinot Gris (dry 6g RS), 2022 - Nelson 18
- Felton Road ‘Bannockburn’ Chardonnay, 2022 - Bannockburn 26
- Tony Bish ‘Heartwood’ Chardonnay, 2021 - Hawke’s Bay 18
- Billaud-Simon, 2021 - Chablis 30
- Smith & Sheth CRU ‘Heretaunga’ Chardonnay, 2020 - Hawke’s Bay 20
- Passage Rock Viognier, 2020 - Waiheke 23

**ROSE**

- Minuty Prestige (Grenache/ Tibouren), 2021 - Provence 17
- Two Rivers ‘Isle of Beauty’ (Pinot Noir), 2022 - Marlborough 16

**RED**

- Stewart Town ‘The Bounder’ Pinot Noir, 2019 - Bannockburn 26
- Valli ‘Bendigo Vineyard’ Pinot Noir, 2021 - Bendigo 28
- Mondillo Pinot Noir, 2021 - Bendigo 21
- Neck of the Woods Pinot Noir, 2021 - Central Otago 18
- Peregrine Pinot Noir, 2021 - Central Otago 21
- Elephant Hill Merlot, 2018 - Hawke’s Bay 16
- Trinity Hill ‘The Gimblett’ Cabernet Blend, 2021 - Gimblett Gravels 22
- Sam Harrop ‘Grand Amateur’ Cabernet Franc, 2021 - Hawke’s Bay 22
- Craggy Range Syrah, 2020 - Gimblett Gravels 19
- Yalumba ‘Paradox’ Shiraz, 2018 - Barossa Valley 16
- Orlando Centenary Hill Shiraz, 2015 - Barossa Valley 38

**BEER, CIDER & GINGER BEER**

- Canyon Brewing ‘The Front’ Pilsner (Tap - 4.9%) 13
- B.Effect ‘Wanaka Lager’ (Tap - 4%) 13
- Searchlight ‘Prideful’ American Pale Ale (Tap - 5.5%) 13
- Altitude Brewing ‘Sled Dog’ Session Hazy (Tap - 4.5%) 13
- Altitude Brewing ‘Mischievous Kea’ IPA 330mL (Can-5.5%) 12
- Garage Project ‘Beer’ Pale Lager 330mL (Can - 4.8%) 12
- Three Boys ‘Alpha Juice’ Pale Ale 330mL (Can - 6.3%) 14
- Morning Apple Cider 330mL (Can - 4.9%) 11
- Cassel’s Milk Stout 330mL (Btl - 5.2%) 12
- ‘Ginger Bear’ Ginger Beer 330mL (Can - 4%) 11
- Canyon Brewing ‘Tussock Basher’ Tiny Pale Ale 330mL (Can - 2.5%) 10
- Heineken 0% 330mL (non-alcoholic) 8