SNACKS
House baked sourdough bread, cultured butter (V) 12
Roasted nuts, native spices (V, DF, NGR) 14
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) 30
Heirloom tomatoes, stracciatella, herbs (V, NGR) 25
Wagyu fillet carpaccio, egg yolk, potato chips 28

MAIN
Cacio e pepe spaghetti 32
Parsnip tortellini, brown butter sauce, sage, parsnip chips (V) 32
Spaghetti, pork & fennel ragù, parmesan, basil 36
Roasted market fish, capsicum, Lot8 citrus olive oil (NGR) 48

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

DESSERT
Sticky toffee pudding, milk ice cream, caramel sauce (V) 14
Passionfruit pavlova, passionfruit curd, whipped cream (V) 13

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 15
Jamón Serrano, Spain 15
Venison salami, Zamora, Queenstown 15
Mortadella di Bologna, Italy 15
Chorizo, Zamora, Queenstown 15
All charcuterie selection 56

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
BEER, CIDER & GINGER BEER

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

SIGNATURE COCKTAILS

HUGO RABBIT SPRITZ Rose Rabbit
Elderflower Liqueur, St Germain Elderflower Liqueur, Bandini Extra Dry Prosecco, Lime Juice, Soda Water

LADY OF THE LAKE SPRITZ Broken Shed Vodka, Reefton Distilling Co. Tayberry 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

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

NEGONI AL CAFE Coffee Bean Infused Reid & Reid Gin, Cocchi Vermouth di Torino, Campari, Quick Brown Fox Coffee Liqueur, Maple Syrup, Coffee & Pimento Bitters, Walnut Bitters

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

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

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

SAKE PEACH ICED TEA Zenkuro Sleeping Giant Sake, Black Tea Infused Broken Shed Vodka, Crème de Pêche, Fresh Lemon Juice

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

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

CHAMPAGNE & SPARKLING

Laurent Perrier, La Cuvée brut, NV - Tours-sur-Marne
Quartz Reef Brut Rosé, NV - Central Otago
Clos Henri ‘Solange’ Blanc de Noir, 2020 - Marlborough

WHITE

Dicey, Riesling (off dry 30g RS), 2022 - Bannockburn
Seifried Sweet Agnes, Riesling (sweet 198g RS), 2019 - Nelson
Gieson 0% (non-alcoholic), Riesling, NV - Marlborough
Dog Point Vineyard, Sauvignon Blanc, 2023 - Marlborough
Man O’ War Estate, Sauvignon Blanc, 2023 - Waiheke Island
Fox Island ‘La Lapine’, Sauvingnon Blanc, 2013 - Marlborough
Greystone Pinot Gris, 2023 - North Canterbury
Felton Road, Chardonnay, 2022 - Bannockburn
Tony Bish ‘Heartwood’, Chardonnay, 2022 - Hawke’s Bay
Domaine Laroche, Vieille Voye, 2021 - Chablis
Smith & Sheth CRU ‘Heretaunga’, Chardonnay, 2020 - Hawke’s Bay
Passage Rock, Viognier, 2023 - Waiheke Island
Gotas de Mar, Albariño, 2022 - Rías Baixas, Spain

ROSE

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

RED

Stewart Town ‘The Bounder’, Pinot Noir, 2019 - Bannockburn
Valli ‘Bendigo Vineyard’, Pinot Noir, 2021 - Bendigo
Mondillo, Pinot Noir, 2021 - Bendigo
Rodd & Gunn SV Pinot Noir, 2023 - Bendigo
Peregrine, Pinot Noir, 2021 - Gibbstown
Famille Bougrier, Cabernet Franc, 2022 - Chinon
Trinity Hill ‘The Gimblett’, Cabernet Blend, 2021 - Gimblett Gravels
Sam Harrop ‘Grand Amateur’, Cabernet Franc, 2021 - Hawke’s Bay
Craggy Range, Syrah, 2021 - Gimblett Gravels
Yalumba ‘Paradox’, Shiraz, 2018 - Barossa Valley
Orlando Centenary Hill, Shiraz, 2015 - Barossa Valley

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