

LODGE SET MENU

75 per person

Select one dish from entrée and main or main and dessert

ENTREE

Lake Ohau wagyu tartare, cauliflower, red pepper, egg yolk jam

Fritto misto fried calamari, lemon, fried herbs

Puff pastry baked camembert, seasonal jam

MAIN

Lumina lamb shoulder tomato ragù, casarecce, parmesan

Seasonal pie, accompagnamento

Handmade cavatelli, tomato, parmesan, fresh basil (V)

Served with mixed leaf salad, ricotta, toasted seeds, basil dressing

DESSERT

Sticky toffee pudding, vanilla ice cream, caramel sauce

Passiofruit pavlova, passionfruit curd, whipped cream

Peninsula blue cheese, accompaniments, crackers



LODGE SET MENU

95 per person

Select one dish from entree, main and dessert

ENTREE

Puff pastry baked camembert, seasonal jam

Fritto misto fried calamari, lemon, fried herbs

Market crudo, orange, grapefruit, capers

MAIN

Lumina lamb shoulder tomato ragù, casarecce, parmesan

Market fish, tartare beurre blanc, broccolini, herbs

NY strip on the bone, mustard jus, confit garlic (\$30 supplement)

Sides included

Fries, spicy ketchup, blue cheese mayo

Brussel sprouts, caramelized palm sugar & red chilli dressing

DESSERT

Sticky toffee pudding, vanilla ice cream, miso caramel sauce

Passiofruit pavlova, passionfruit curd, whipped cream

Peninsula Blue cow cheese, accompaniments, crackers

