



RODD & GUNN
THE LODGE DINING ROOM

BREAD SERVICE

To be enjoyed as part of The Lodge Dining Room experience.

A complementary selection of today's breads & accompaniments.

À LA CARTE

FRUITS DE MER	Today's selection of crustaceans, abalone, shell & raw fish and other coastal treasures	75pp
ENTRÉE	Shark Bay scallop, white asparagus, green almonds	35
	Sweet water marron, summer squash, marron bisque	65
	Smoked Victorian eel parfait, tomato, herb emulsion	32
	Semolina dumplings, spring legumes, mimolette, preserved truffle	30
	Quail galantine, rhubarb, foie gras, Lark whisky gelée	42
MAIN	Ember roasted kohlrabi, wild greens, Koorinal pecan emulsion	44
	Roasted grouper, prawn, squid, mussels, potato fondant, sauce bouillabaisse	62
	Wandilla Gippsland grass-fed wagyu beef, oxtail, hispi cabbage, pinot noir jus	75
	<i>9+ full blood Mayura Station striploin per 100g</i>	<i>+55</i>
	Roasted duck breast, beetroot, radicchio, long pepper	68
	Brooklands rare breed pork, carrots and capers, mustard and sage	62
SIDES	Butter lettuce leaves, radish, lovage	16
	Blue Moon potato hash, cheddar, onion	12
PRIX FIXE	Three courses with your choice of entrée*, main, sides and dessert	145
	<i>*Marron entrée supplement</i>	<i>+15</i>



GOLD TASTING MENU

6 courses 155

Bread service

Shark Bay scallop, white asparagus, green almonds

Quail galantine, rhubarb, foie gras, Lark whisky gelée

Choice of

Roasted duck breast, beetroot, radicchio, long pepper

or

Roasted grouper, prawn, squid, mussels, potato fondant, sauce bouillabaisse

Melon, buttermilk, sorrel

Caramelised white chocolate mousse, Pegasus Bay riesling, lemon myrtle ice cream

Selection of house-made petit fours



PLATINUM TASTING MENU

9 courses 255

Bread service

Black lip abalone, Oscietra caviar

Shark Bay scallop, white asparagus, green almonds

Smoked Victorian eel parfait, tomato, herb emulsion

Quail galantine, rhubarb, foie gras, Lark whisky gelée

Sweet water marron, summer squash, marron bisque

Roasted duck breast, beetroot, radicchio, long pepper

Melon, buttermilk, sorrel

Grey box honey, new season cherries, elderflower

Selection of house-made petit fours



HANDCRAFTED CHOCOLATE SERVICE

Today's selection, four pieces 22

Handcrafted chocolate bon bons with inspiration from
The Lodge Member's Bar cocktail list.

TO FINISH

DESSERT	Caramelised white chocolate mousse, Pegasus Bay riesling, lemon myrtle ice cream	26
	Fennel and Earl Grey tea cake, apricot crémeux, fennel sorbet	22
	Grey box honey, new season cherries, elderflower	24
	Alpine berry, vanilla cream, sweet vermouth	26
	Baked Meyer Waikato vintage cheese custard tart, boozy prune	22
PETIT FOURS	Pepperberry and bush peach marshmallow	16
<i>Four per serve</i>	Warm macadamia financier	16
	Passionfruit melting moment	16
	Two of each	24
ARTISANAL	A selection of local and international cheeses	44
CHEESE	Accompanied by seasonal chutney, preserves, fresh honeycomb, oatcakes, date & walnut loaf and lavosh.	

We'll endeavour to accommodate dietary requirements where possible. All dishes are prepared in a kitchen handling gluten, nuts, dairy and other allergens, therefore we cannot guarantee they are completely allergen-free.





@THELODGEBARANZ