

DINING

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SNACK

House baked bread & cultured butter	6
Roasted nuts, native spices	8
Marinated olives, Worcestershire, lime	7
Meat pie croquettes, smoked cheddar (4)	16

ENTRÉE

Duck liver mousse, red currant jelly, baby herbs	16
Te Matuku oyster, mignonette, half dozen	40
Fried Te Matuku oyster, curry mayo, half dozen	40

MAIN

Gunner's game pie & Lodge Bar side salad	22
Scotch fillet, roasted roots, blue cheese, upland cress	36
House made tortellini, parsnip, sage, brown butter	26
Confit pork belly, radish, apple, pork jus	27

SIDE

Fries, spicy ketchup, blue cheese aioli	12
The Lodge Bar salad, ricotta, sourdough crostini	12

DESSERT & CHEESE

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DESSERT

Deconstructed passionfruit pavlova	12
Sticky toffee pudding, milk ice cream, golden syrup	12
Affogato, milk ice cream, coffee, liqueur	16

CHEESE

Whitestone Creamery, Brie - <i>Cow</i>	
Whitestone Creamery, Totara Tasty Cheddar - <i>Cow</i>	
Whitestone Creamery, Windsor Blue - <i>Cow</i>	10 each / 3 for 28

PLATTER

Roasted nuts, native spices	
Marinated olives, Worcestershire, lime	
Bread, house-made cultured butter	
Duck liver mousse, red currant jelly, baby herbs	
Whitestone Creamery Totara Tasty Cheddar - <i>Cow</i>	
Whitestone Creamery, Windsor Blue - <i>Cow</i>	48