



**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

<b>FRUITS DE MER</b>	Today's selection of crustaceans, abalone, shell & raw fish and other coastal treasures	75pp
<b>ENTRÉE</b>	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
<b>MAIN</b>	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
<b>SIDES</b>	Butter lettuce leaves, radish, lovage	16
	Blue Moon potato hash, cheddar, onion	12
<b>PRIX FIXE</b>	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, vanilla crème, sorrel

Caramelised white chocolate mousse, mango, NZ riesling, lemon myrtle ice cream

Selection of house-made petit fours



## PLATINUM TASTING MENU

*9 courses 255*

Bread service

Shark Bay scallop, white asparagus, green almonds

Black lip abalone, Oscietra caviar

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, vanilla crème, sorrel

New season cherries, elderflower, Grey Box honey

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

<b>DESSERT</b>	Caramelised white chocolate mousse, mango, NZ riesling, lemon myrtle ice cream	26
	Fennel and Earl Grey tea cake, apricot crémeux, fennel sorbet	22
	New season cherry, elderflower, Grey Box honey	24
	Strawberry, vanilla cream, sweet vermouth	26
	Baked Meyer Waikato vintage cheese custard tart, boozy prune	22
<b>PETIT FOURS</b>	Pepperberry and bush peach marshmallow	16
<i>Four per serve</i>	Warm macadamia financier	16
	Passionfruit melting moment	16
	Two of each	24
<b>ARTISANAL</b>	A selection of local and international cheeses	44
<b>CHEESE</b>	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