



# LODGE DINING

Trust the Chef selection of **five courses**, subject to any special dietary requirements or food preferences.



# LODGE | ENTRÉES

## EARTH

- Prosciutto/Potato Croutons/Tapenade/Heirloom Tomatoes/Rocket/Goat Cheese (†)
  - Chicken Liver Parfait/Plum/Pistachio/Toasted Brioche (†)
  - Pistachio Pork Terrine/Sauce Gribiche/Cornichons/Sourdough (†)
  - Ham Hock and Pea Croquette/Smoked Tomato Relish/Onion Pickle
- Beer-Braised Beef Cheek/Cauliflower Purée/Parmesan/Truffle Oil/Pine Nut
  - Pea and Spinach Soup with Prosciutto Crisp

## SEA

- Market Whitefish Crudo/Basil/Chili/Crispy Capers/Lemon Dressing (†)
- Crab Cakes/Sriracha/Horseradish/Carrot & Cucumber Pickle/Herb Salad
  - Torched Salmon/Smoked Crème Fraîche/Dill-Pickled Cucumber/Puffed Rice/Salmon Roe (†)
- Tuna Tartare/Ponzu Pearls/Miso Mayo/Avocado/Furikake/Crisp Shallot (†) (+2.0)
  - Prawns/Cocktail Sauce/Toasted Brioche/Lemon/Iceberg (+3.0)

## GARDEN

- Goat Cheese Mousse/Beetroot/Balsamic Caramel/Walnut/Lemon
- Crab Grilled Halloumi/Rocket/Watermelon/Cucumber/Mint/Dukkah
  - Kumara Ika Mata/Coconut Cream/Crispy Shallots/Lime/Cucumber/Sesame/Coriander
- Smoked Mozzarella Arancini/Rocket Pesto/Vincotto/Pickled Beetroot
- Butternut Squash & Corn Velouté/Crisp Prosciutto/Pine Nut/Crème Fraîche
  - Truffled Creamy Mushroom Soup

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(†) Served cold

All options on the menu can be adapted to suit any dietary requirements with advance notice.

Menus and pricing valid to 31st August 2026.

\$385 per couple for five courses, based on a minimum of two guests dining.

All prices are in NZD and include GST (15%).

# LODGE | MAINS

## EARTH

- Chicken Breast and Prosciutto Roulade/  
Gourmet Crushed Potatoes/Lemon/Herb Salad
- Confit Duck Leg/Braised Lentils/Spiced Carrot & Orange Puree/Watercress Salad
  - Pork Belly/Granny Smith Apple Compote/Roast Onion/  
Apple Syrup/Pickled Mustard Seed
  - Scotch Fillet/Smoked Fondant Potato/Chimichurri/Seasonal Greens
- Eye Fillet/Truffled Parsnip Puree/Parsnip Crisp/Roast Beetroot/Pinot Jus (+4.0)
  - Lamb Rump/Pea Pesto/Labneh/Dukkah/Herbs/Lamb Jus
- Lamb Shank/Pomme Puree/Seasonal Vegetables/Apple Salsa Verde/Mint Jus
  - Venison Denver Leg/Kumara Maple Puree/Greens/  
Red Onion Marmalade/Pinot Jus (+5.0)

## SEA

- Green-Lipped Mussel Cazuela/Saffron/  
Tomato & Capsicum Fondue/Creamy Rice/Pangrattato
- Stewart Island Blue Cod/Beurre Blanc/  
Gourmet Crushed Potatoes/Parsley & Shallot Salad
- Akaroa Salmon/Niçoise Salad/Olive/Basil Verde Dressing/Lemon Mayo
- Market Fish/Prosciutto/Romesco Sauce/Pomme Puree/Seasonal Greens (+2.0)

## GARDEN

- Smoked Fondant Potato/Mushroom/Crème Fraiche/  
Seasonal Greens/Port Prunes/Walnut
- Porcini Ragu/Creamy Polenta/Goat Cheese/Truffle Oil
- Chargrilled Butternut/Spiced Lentils/Yoghurt/Curry Leaves/Orange
  - Dukkah-Crusted Cauliflower Steak/  
Carrot & Orange Puree/Vadouvan Oil/Couscous/Labneh

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### CHOCOLATE / COFFEE / CARAMEL

- Chocolate Fondant/Tonka Bean Ice Cream/Salted Caramel Sauce/Hazelnut Praline
  - Mocha Chocolate Pot/Vanilla Chantilly/Cocoa & Coffee Nibs
- Milk Chocolate Cremeux/Earl Grey Ice Cream/Mandarin/Chocolate Soil
  - Sticky Date Pudding/Caramel Ice Cream/Banana/Bailey's Butterscotch
  - White Chocolate Crème Caramel Pot/Dulce de Leche/Roasted Almonds

### ORCHARD / BERRY / EXOTIC FRUITS

- Apple & Raspberry Crumble/Manuka Honey Ice Cream
- Lemon Posset/Yoghurt Crumbs/Passionfruit/Micro Basil
- Berry Tiramisu/Gibbston Valley Raspberry/Mascarpone/Roast Almonds
- Coconut Panna Cotta/Chard Sous Vide Pineapple/Malibu/Coconut Chips

### VANILLA

- Vanilla Pavlova/Gibbston Valley Raspberry Compote/Mascarpone/Lemon Curd
  - Buttermilk Panna Cotta/Macerated Berries/Green Tea Crumble
    - Vanilla Crème Brûlée/Orange & Cranberry Biscotti
  - Baked Cheesecake/Vanilla Crumbs/Raspberry Sorbet

### CHEESE

- Gibbston Valley Balfour/Fig & Date Puree/Chia Seed Crackers
  - Kikorangi Blue/Port Prune Marmalade/Wafer Crackers
- Whitestone Brie/Truffle Oil/Caramelized Walnuts/Flatbread Crackers

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