



LODGE DINING

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





LODGE | ENTRÉES

EARTH

- Beef Carpaccio/Parmesan/Arugula/Pine Nut/Truffle Mayo (†)
- Venison Tataki/Ginger & Soy Vinaigrette/Wasabi/Fried Shallot (†)
 - Pork & Pistachio Terrine/Pickles/Crouste/Apple Gel (†)
- Red Wine Braised Beef Cheek/Cauliflower/Pine Nut Parmesan

SEA

- Kingfish/Avocado/Radish/Citrus Dressing (†)
 - Crayfish Bisque/Crème Fraîche/Chive
- Sicilian Style Crudo/Caper/Italian Parsley/Lemon & Basil (†)
- Confit Salmon/Cucumber/Crème Fraîche/Kohlrabi/Cucumber Vinaigrette

GARDEN

- Olive Oil Poached Beetroot/Goats Curd Mousse/Orange/Hazelnut Dressing (†)
 - Heirloom Tomatoes/Plum/Buffalo Mozzarella/Basil (†)
- Peach & Tomato Gazpacho/Cucumber/Toasted Almond (†)
 - Roasted Broccoli/Kale Crisp/Lemon Vinaigrette/Pine Nut

(†) 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

- Scotch Fillet/Potato Fondant/Sautéed Greens/Black Garlic Butter
 - Lamb Rump/Chickpea Panisse/Olive Tapenade/Rosemary Jus
 - Confit Duck Leg/Puy Lentils/Plum Glaze/Turnip
- Roasted Chicken Breast/Wild Mushroom Sauce/Polenta Cake/Broccolini
 - Venison Striploin/Beetroot/Walnut/Shallot (+5.0)
 - Glazed Pork Belly/Fennel/Apricot/Mustard Seed Jus
- Eye Fillet/Potato Gratin/Carrot/Confit Garlic/Red Wine Jus (+4.0)

SEA

- Market Fish/Confit Fennel/Prawn/Shellfish Broth
- Grilled Salmon/Vegetable Ragout/Tomato Verde/Basil
 - Market Fish/Cauliflower/Caper/Beurre Noisette
- Market Fish/New Potato/Leek/Italian Parsley/Mussel Velouté (+2.0)

GARDEN

- Sweet Corn & Farro Ragout/Summer Beans/Basil/Herbs
- Roasted Cauliflower/Puy Lentils/Potato Fondant/Sherry Vinaigrette
 - Portobello Mushroom Risotto/Pecorino/Sauteed Mushrooms
- Goats Curd Mousse/Grilled Summer Squash/Almond & Pea Pesto

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LODGE

DESSERTS & CHEESE

- Lemon Posset/Raspberries/White Chocolate Crumble/Plum Sorbet
 - White Chocolate Pannacotta/Strawberries/Basil/Berry Sorbet
- Lemon Curd Tartlet/Pine Nut Crumble/Blueberries/Lemon Sorbet
 - Financier Cake/Blackberries/Apple Sorbet
- Chocolate Fondant/Salted Caramel Sauce/Vanilla Ice Cream
 - Boysenberry & Apple Crumble/Honey Ice Cream
- Salted Caramel & Chocolate Tart/Poached Pear/Hokey Pokey Ice Cream

CHEESE (†)

- Gibbston Valley Blue/Pear/Walnut/Oat Cakes
- Lindis Pass Brie/Strawberries/Balsamic Reduction/Brioche
 - Cheddar/Spiced Bell Pepper & Apricot Chutney/Lavosh

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