



LODGE RESTAURANT

5 COURSE

Let us guide you, 5-course with wines 215pp

À LA CARTE

Gibbston Valley bread, butter	14
Freshly shucked market oysters, green apple granita	6ea
Sparkling Blanc de Blanc	
Confit hare rilette, tamarillo chutney, crostini	28
School House Pinot Noir	
Cured snapper, celeriac and lime salad, rice cracker	28
Red Shed Pinot Blanc	
Southland lamb, Jerusalem artichoke, baby potatoes, jus	56
Le Maitre Pinot Noir	
Wild caught market fish, cauliflower couscous, red wine sauce	54
China Terrace Chardonnay	
Canter Valley duck, spinach, red cabbage, fondant potato	54
School House Pinot Gris	
Kūmara gnocchi, glazed beetroots, goat cheese, pine nuts	42
Red Shed Riesling	
Roasted broccoli, almonds, lemon dressing	16
Triple cooked chips, aioli	16

Winemakers' pairing  recommendation

We cannot guarantee all menu items will be allergen free.
Please inform us of any dietary requirements prior to ordering.