



LODGE RESTAURANT

5 COURSE

Chef's dégustation | 135 pp | 215 pp with wine pairings

À LA CARTE

Winemakers' pairings

ENTRÉE

	Artisan bread, whipped butter, olive oil	16
Sparkling Blanc de Blancs	Freshly shucked market oysters, shallot mignonette, lemon	84
Red Shed Pinot Blanc	Stewart Island salmon tartare, potato pavé, horseradish aioli, salmon caviar	42
School House Pinot Noir	Venison loin, black sesame sponge, pickled red onion, aioli, burnt vegetable	30

MAIN

Le Maitre Pinot Noir	Confit crispy duck leg, crushed edamame, roasted Brussel sprouts, baby onions balsamic sauce	55
China Terrace Chardonnay	Market fish, lentil puree, braised radish and peas, squid ink beurre Blanc	52
School House Pinot Gris	Beetroot gnocchi, toasted garlic burnt butter sage sauce, Duntroon cheese	50
China Terrace Pinot Noir	Pumpkin, lemon preserved, ricotta cannelloni, bechamel sauce	42

SIDES

Fries	16
Seasonal vegetables	16

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