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# LODGE RESTAURANT

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*Welcome*

Our philosophy is grounded in the land we work .

In the kitchen, Rob Boyd keeps things honest  
letting South Island produce lead, handled with  
care and simple, precise technique

In the vineyard, Christopher Keys brings a more  
reflective touch, farming organically and guiding  
the wines with minimal intervention, allowing each  
season and site to speak .

Together, the result is a natural alignment  
between plate and glass—thoughtful, expressive,  
and quietly confident in its sense of place.

We invite you to slow down, settle in and open  
your senses to the nuances of the season.

Please, enjoy this taste of our home,

*Christopher & Rob*



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## 5 COURSE

Let us guide you, 5-courses with wines

215pp

## À LA CARTE

Gibbston Valley bread with butter 14

Marlborough oysters with green apple granita 6ea  
Vintage Sparkling Blanc de Blancs

Venison tatami, tamarillo chutney, crostini 28  
School House Pinot Gris

Cured snapper, celeriac and lime salad, rice cracker 28  
Red Shed Pinot Blanc

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Southland lamb, Jerusalem artichoke, baby potatoes, jus 56  
Le Maitre Pinot Noir

Wild-caught market fish, cauliflower couscous, fish jus 54  
China Terrace Chardonnay.

Canter Valley duck, spinach, red cabbage, fondant potato 54  
School House Pinot Noir

Kumara gnocchi, glazed beetroot, goats cheese, pine nuts 45  
Red Shed Riesling

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Roasted broccoli, almonds, lemon dressing 16

Triple-cooked chips, aioli 16

Winemakers' pairing recommendations

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