



LODGE RESTAURANT

5 COURSE

Chef's dégustation | 130 pp | 210 pp with wine matches

À LA CARTE

	Fresh oysters, mignonette, lemon	MP
	House-made artisan bread, chef's dip	12
Add all wine matches 65 pp		
	ENTRÉE	
2022 School House Pinot Gris	Wairiri buffalo mozzarella, romesco, courgette, crostini	29
2023 School House Pinot Noir	Central Otago beef tartare, chipotle adobo dressing, dijon, classic condiments, game chips	28
2018 Red Shed Pinot Blanc	Yellowfin tuna tiradito, smoked pepper tiger's milk, corn, herb oil	31

MAIN

2018 School House Pinot Noir	Wild mushroom, parmesan gnocchi, house-made ricotta, confit garlic, truffle	26/42
2024 Diamond Pinot Noir	Central Otago beef duo, burnt polenta, red wine & plum jus	50
2022 Reserve Pinot Noir	Royalburn lamb loin, baba ghanoush, mint labneh, harissa glazed carrots	47
2023 China Terrace Chardonnay	Saltwater salmon, heirloom tomato salad, capers, salsa rosa	49

SIDES

Southland agria potatoes	14
Seasonal vegetables	14

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



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DESSERT



TO FINISH

2018 Late Harvest Pinot Gris	Strawberries & cream, garden mint, crunchy soil	18
	Dark chocolate fondant, cappuccino cream, raspberry	18
	Affogato, espresso, vanilla ice cream, liqueur, pistachio biscotti	18
	Cheese selection, pickles, candied walnuts, apricots, crackers	30
	Coffees & teas	



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