



# LODGE RESTAURANT

## À LA CARTE

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Add our home grown wine match 65 per person

### ENTRÉE

Terrine of Bostock chicken, verjuice, tarragon, walnut chutney 26

Smoked heirloom tomato tart, olive, anchovy, romesco 26

Beetroot & gin cured Stewart Island salmon, sour cream, toasted grains, horseradish 28

### MAIN

Broad bean & mascarpone agnolotti, summer vegetables, toasted oat broth 42

Southern Ocean market fish, Parisienne gnocchi, fennel, tomato, shellfish bisque 47

Duo of Pure South Angus beef, heirloom carrots, smoked almond pesto, toasted hemp 49

### SIDE

Fried agria potatoes, smokey aioli 16

Market vegetables 16

### TO FINISH

Gibbston Valley wild thyme honey parfait, almond crumb, yoghurt sorbet 19

Central Otago strawberry roulade, pistachio, berry sorbet 19

Cheese selection, honeycomb, chutney, lavosh 24

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