



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
GV Collection Pinot Noir	Agria potato vichyssoise, sous vide egg, rosemary croutons, pesto, crispy leek, crusty bread	24

MAIN

Le Maitre Pinot Noir	Confit crispy duck leg, braised beetroot, spinach, parsnip purée, pinot noir	55
China Terrace Chardonnay	Market fish, white bean salsa, grilled tiger prawn, tomato beurre blanc	52
School House Pinot Gris	Free farm pork belly, celeriac remoulade, black pudding, sautéed spinach, garlic & honey sauce	55
GV Collection Rosé	Charred leek, crispy wild mushrooms, hummus, roasted hazelnut, coconut & mint dressing	42

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

Vintage Sparkling Rosé	Apple tarte Tatin, vanilla ice cream, sea salted caramel sauce	20
	Mānuka honey crème brûlée	20
	Affogato, espresso, vanilla ice cream, liqueur, pistachio biscotti	18
	Cheese selection, pickles, candied walnuts, apricots, crackers	30
	Coffees & teas	



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