



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 Red Shed Pinot Blanc	Tiger prawn escabeche, fennel textures, orange kūmara	30
2023 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
2022 Diamond Pinot Noir	Central Otago beef duo, burnt polenta, red wine & plum jus	50
2023 Diamond 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.