

LODGE RESTAURANT

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 Vintage Sparkling Blanc de Blancs	6ea
Venison tataki, tamarillo chutney, crostini School House Pinot Gris	28
Cured snapper, celeriac and lime salad, rice cracker Red Shed Pinot Blanc	28
Southland lamb, pea puree, new potatoes, red wine jus Le Maitre Pinot Noir	56
Wild-caught market fish, cauliflower couscous, fish jus China Terrace Chardonnay.	54
Southland Venison, spinach, red cabbage, fondant potato School House Pinot Noir	54
Kumara gnocchi, glazed beetroot, goats cheese, pine nuts Red Shed Riesling	45
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.