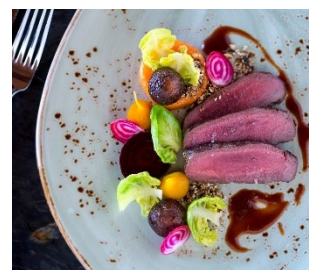




Sample Lodge Menu



Trust The Chef

Five courses featuring a selection of the following dishes, subject to dietary requirements or food aversions

147.0pp for minimum two persons (exclusive of GST)
Menus and pricing valid to 31st August 2019

Entrees

EARTH

- Chicken Liver Parfait / Pear Jelly / Walnut Bread* - (Served cold)
- Quail / Cranberry / Sage / Macadamia (+ 2.0)
- Pistachio Pork Terrine / Cherry Relish / Cornichons / Sourdough* - (Served cold)
- Ham Hock and Pea Croquette / Gribiche / Pickled Radish*
- Smoked Wakanui Beef Cheek / Carrot / Orange / Olive / Red Pepper Harissa*
- Shaved Roast Lamb / Oyster Mayo / Roast Garlic / White Anchovy / Mint Jelly / Pine Nut* - (Served cold)

SEA

- Tartare of Whitefish / Lemon Celeriac Puree / Goat Cheese / Radish / Apple*
- Ikejime Blue Cod / Aged Ponzu / Pickled Ginger / Coriander / Wasabi* (+3.0)
- Stewart Island Salmon Mi-Cuit / Coconut Yoghurt / Lime Pickle / Carrot Salad*
- Tuna Tataki / Soy Pearls / Pickled Cucumber / Avocado / Sesame Dressing
- Slipper Lobster / Kaffir / Lemongrass / Corn Puree / Curry Granola (+3.0)
- Paua Ravioli / Citrus Beurre Blanc / Crisp Kumara (+2.0)

GARDEN

- Mushroom Pate / Whisky Jelly / Rosemary Focaccia
- Blue Cheese Bavarois / Asparagus / Walnut Oil Dressing
- Arancini / Smoked Mozzarella / Pickled Beetroot / Rocket Pesto*
- Cauliflower Velouté / Crispy Shiitake Mushrooms / Poached Egg / Truffle*

*Gluten-free or can be made gluten-free on request

Mains

EARTH

- Chicken Leg / White Cabbage, Bacon, Currants / White Bean Puree
- Duck Breast / Macadamia Romesco / Fig / Balsamic Jus / Watercress
- Freedom Farm Pork Belly / Granny Smith Apple Compote / Roast Onion / Sage / Pickled Mustard Seed
- BBQ-rubbed Wakanui Sirloin / Confit Vine Tomatoes / Kumara Puree / Wilted Greens / Olive Jus
- Wakanui Eye Fillet / Truffled Parsnip / Tobacco Shallots / Chargrilled Broccolini / Port Jus
- Lamb Rump / Baba Ganoush / Warm Cauliflower, Chickpea, Raisin Salad / Buffalo Labneh
- Lamb Shoulder Ravioli / Confit Lemon / Dried Olive / Spinach
- Lamb Shank / Pomme Purée / Seasonal Vegetables / Apple Salsa Verde / Mint Jus
- Venison / Pickled Red Cabbage / Quince / Chestnut

SEA

- Catch of the Day / Saffron Risotto / Fennel / Mussels / Prawn / Pea
- Stewart Island Blue Cod / Kumara and Potato Rösti / Parsley and Shallot Salad / Parmesan Beurre Blanc
- Waimaunga Salmon / Pea Mash / Wild Mushroom / Black Rice / Miso / Herb Salad

GARDEN

- Parisian Gnocchi / Brussel Sprouts / Port Prunes / Walnut Crumb
- Porcini Risotto / Goat Cheese / Puffed Barley / Pecorino / Shaved Mushroom
- Chargrilled Butternut / Spiced Lentils / Yoghurt / Curry Leaves / Orange
- Tempura Cauliflower / Smoked Chickpea Cream / Dukkah / Chili

Desserts

CHOCOLATE / COFFEE / CARAMEL

- Chocolate Pot / Central Otago Olive Oil / Sea Salt
- Chocolate Fondant / Tonka Bean Ice Cream / Hazelnut Praline
- Guinness and Dulce de Leche Tiramisu
- Sticky Date Pudding / Vanilla Chantilly / Coffee Syrup / Banana

ORCHARD FRUITS / BERRIES

- Apple Cake / Yoghurt Ice Cream / Chinese Five Spice / Walnut Chutney
- Stonefruit Crumble / Goat Cheese Sorbet
- Blackberry and Apple Pavlova / Vanilla Custard
- Lemon and Yellow Beet Posset / Raspberry / Macadamia Biscotti

GINGER

- Ginger Brandy Snap Millefeuille / Clotted Cream / Strawberry
- Rata Honey Ice Cream / Golden & Green Kiwifruit / Ginger Oil / Gingernut

VANILLA

- Vanilla and Buttermilk Panna Cotta / Brown Rice Syrup / Rhubarb / Green Tea Crumble
- Vanilla Crème Brûlée / Toasted Milk Shortbread
- Vanilla Cheesecake / Malt Crumb / Sour Cherry Compote
- Parsnip Rice Pudding / Caramelised Pear Ice Cream / Candied Walnuts / Miso Salted Caramel