

DINING MENU

BAR

- Te Matuku oyster, mignonette 5ea
- Te Matuku oyster, horseradish granita 5ea
- Charcoal grilled Te Matuku oyster, smoked bone marrow 5ea
- Fried oyster, curry mayonnaise 5ea
- Cloudy Bay clam, mignonette 4ea
- Meat pie croquette, smoked cheddar 4ea

ENTRÉE

- Charcoal grilled prawns, old (commercial) bay seasoning, lemon (3) 29
- Wood roasted beetroot, citrus, yoghurt, citrus buffalo curd 18
- Salad, lettuces, seeds, fresh cheese 15
- Roasted apples, kingfish, herbs, bacon 18

PASTA

- Spaghetti, cacio e pepe 21/26
- Spaghetti, pork & fennel sausage, tomato, basil 25/31
- Rigatoni, lamb shoulder ragu, oregano 26/32
- Fettucine, Cloudy Bay clams, garlic, parsley, chilli 27/34

MAIN

- Heirloom grains, parsnip purée and chips, parmesan 25
- Pan seared grouper, zucchini, pickled squash, sea plants 38
- Confit pork belly, radish, pear & ginger puree, pork jus 30
- Gunners game pie, side salad 20
- The Lodge Burger, iceberg, cheddar, onion jam, bacon, chilli mayonnaise, fries 24

From our Josper charcoal grill

- 400gr dry aged bone in sirloin, steak jus, confit garlic 45
- 700gr dry aged rib eye on the bone, steak jus, confit garlic 85
- Organic deboned half chicken, chicken jus, salsa verde 34
- Whole flounder, tomato beurre blanc 40

SIDE

- The Lodge Bar salad 13
- Sautéed kale, roasted garlic 10
- Creamed spinach 12
- Roasted squash, parmesan 12
- Smoked and puréed potato 12
- Fries, spicy ketchup, blue cheese aioli 10