

Entrée

CHARGRILLED OCTOPUS 🌿

coffee & sweet potato puree, prawn butter, toasted coconut shavings

\$23

DUO OF GAME

venison carpaccio, glazed baby beetroot, venison lollipops,
pea tendrils, walnut & shallot emulsion

\$26

CRISPY FREE RANGE PORK BELLY 🌿

celeriac puree, fiery apple chutney, crackling crumb, apple crisps

\$25

TWICE COOKED GOAT'S CHEESE SOUFFLÉ 🌿 V 🍷

petit salad, winter relish, Melba toast

\$24

BRAISED LAMB SHOULDER 🌿

herbed polenta cake, mint, chilli & lemon gremolata, winter leaves, red wine jus

\$23

TODAY'S SOUP 🌿 V

Lombardi home-made bread

\$18

OCEAN PLATE 🌿 🌿

Akaroa smoked salmon, tiger prawns, scallops, green lipped mussels, calamari, smoked fish parfait,
fish cake, market fish, octopus, tapenade, pickled vegetables, petite salad,
Lombardi home-made bread

\$58 (for two)

🌿 INSPIRED *by her*

🌿 Lombardi signature dish

🌿 gluten free option available, please advise your waiter

V vegetarian option

please advise your waiter in advance for all dietary requirements

Main

WILD FIORDLAND VENISON LOIN 🌿 🌱

beetroot & mint puree, poached apple, crisp gnocchi, pancetta wrapped green beans,
black cocoa powder, game jus

\$42

NAVARIN OF CENTRAL OTAGO LAMB RUMP 🌱

braised lamb rump, winter root vegetables, herbs, Lombardi sourdough

\$37

PRAWN FETTUCINE 🌿

fresh pasta ribbons, orange marinated prawns, saffron & prawn bisque, fines herbs

\$35

SOUTHLAND BEEF FILLET

carrot confit, glazed shallots, cauliflower puree, broccolini, madeira jus

\$42

LOMBARDI VEGAN PIE 🌱 🌿

braised jubilee of winter vegetables, medley of beans & lentils, potato puree crust

\$34

AKAROA SALMON FILLET 🌱

potato & lemon mousseline, cherry tomatoes, wilted baby greens, salmon caviar

\$38

CORNFED CHICKEN SUPREME 🌱

pan seared with prosciutto wrapped tenderloin, pearl barley,
aromatic mushrooms, pickled courgette, red wine jus

\$37

Sides & Greens

| | | | |
|---------------------------------|------|---|------|
| Lombardi bread & butter | \$7 | garden salad | \$14 |
| garlic & parmesan pizza bread | \$12 | rocket, pear, walnut, blue cheese salad | \$16 |
| breads & dips | \$18 | caesar salad | \$16 |
| polenta chips w/ aioli | \$11 | winter vegetable medley with herbs | \$16 |
| creamy potato puree | \$11 | wilted greens with toasted almonds | \$16 |
| vanilla potato gratin, parmesan | \$14 | cabbage & pancetta, sherry vinegar | \$17 |

Wood Fired

WOOD FIRED LASAGNE

our signature sensation

\$32

CHILLI PRAWN PIZZA

charred capsicum, spring onion, fresh chilli, feta, mozzarella

\$26

WINTER VEGETABLE PIZZA

honey roasted with spinach, mozzarella, blue cheese and pinenuts

\$25

LOMBARDI PIZZA

olive oil & garlic base, parma ham, red onion, potato, roasted garlic, rocket, mozzarella

\$26

MEDITERRANEAN PIZZA

halloumi cheese, green olives, artichokes, sundried tomatoes, lime, mozzarella

\$25

CHICKEN & BACON PIZZA

mushrooms, spring onions, olives, pesto, mozzarella, sweet chilli sauce, sour cream

\$26

SPICY CHORIZO PIZZA

red capsicum, spring onion, mushroom, bocconcini

\$26

SEAFOOD MARINARA PIZZA

smoked salmon, prawns, mussels, scallops, mozzarella

\$26

YOUR CREATION PIZZA

or ½ & ½

\$32

gluten free bases available upon request, an additional \$2 charge per pizza is applicable
please be advised a 2% surcharge will be applied on all credit card transactions

Dessert

WARM PECAN & DATE SAVARIN

honey & brandy syrup, hokey pokey crunch, yoghurt sorbet

\$20

WHITE CHOCOLATE & GINGER PARFAIT

rhubarb pearls, ginger brittle, poached rhubarb

\$21

GUILTY PLEASURE

chocolate brownie & baileys mousse, nougat & caramel ice cream,
honey roasted macadamia, salted caramel popcorn

\$21

CRUMBLE INVERNO

apple & plum compote, hazelnut, coconut & oat crumble, cinnamon ice cream

\$18

CLASSIC CRÉME BRÛLÉE

ginger scented biscotti, blueberry compote

\$18

ORGANIC HONEYCOMB

selection of seasonal fruits

\$21

SELECTION OF HOUSE MADE SORBETS & ICE CREAM


\$15


AFFOGATO

house-made vanilla bean ice cream, org espresso
your choice of liqueur – baileys, kahlua, cointreau, frangelico, drambuie

\$23

 *INSPIRED by her*

 lombardi signature dish

 gluten free option available, please advise your waiter

Cheese

whitestone windsor blue
puhoi aged cheddar
gibbston valley balfour (ewe's milk)
whitestone camembert

served with wasser crackers & house-made accompaniments 🌿

\$18 each

CHEESE SELECTION 🌿

your choice of three from the above

served with wasser crackers, walnut bread, honeycomb & home-made accompaniments

\$36

Dessert Cocktail

ALL \$18

TOBLERONE

baileys, frangelico, crème de cacao, chocolate, cream

ESPRESSO MARTINI

absolut vanilla, kahlua, espresso

CREME BRULÉE

42 below, vanilla liqueur, butterscotch schnapps, egg white, sugar

DUNHILL 90

brandy, strawberry liqueur, crème de cacao, butterscotch cream float

TIRAMISU

kahlua, baileys, crème de cacao, absolut vanilla, cream

AFTER DINNER MINT

baileys, crème de cacao, crème de menthe, cream

HONEYNUT MARTINI 🌿

42 below honey, frangelico, butterscotch schnapps