

STARTERS

TODAY'S SOUP

lombardi home-made bread. 18



BRAISED FREE RANGE PORK BELLY

aromatic apple gel, cider glazed baby onions, crackling crumb, marinated shitake. 25

Recommended with the Cloudy Bay Sauvignon Blanc



ATLANTIC SCALLOPS

pea & avocado puree, crushed hazelnuts, lemon gel, shaved greens. 28

Stunning with Quartz Reef Methode Traditionnelle



GOAT'S CHEESE ROULADE*

nut crusted, freshly foraged herbs from our garden, sourdough crisps, baby beetroot, cherry tomato. 24

Spectacular with the Stoneleigh Raparua' Chardonnay



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 homemade bread. 35/ 58

Delicious with the Mt Difficulty Sauvignon Blanc



DUCK RILLETTE*

orange & thyme notes, house made seasonal chutney, toasted turkish bread. 26

Pair this with the Surveyor Thompson Pinot Noir

SLOW COOKED OCTOPUS*

herb infused tentacles, madeira & red cabbage puree, saffron & garlic sauce, squid ink & house oil. 23

Sensational with the Nevis Bluff Pinot Gris



Gluten Free



Vegetarian

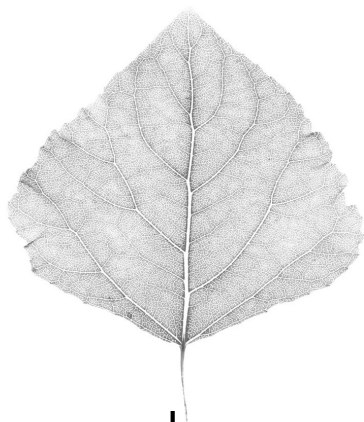


Inspired by Her



Lombardi Signature

*Gluten Free Option on Request



lombardi
bar.restaurant.tree

MAIN COURSES



SOUTHLAND BEEF FILLET

mini rosemary macaire, baby leeks & cherry tomato confit, seasonal vegetable, sweet corn & paprika puree, roquette pesto. 42

Match this dish with the Church Road Syrah



MERINO LAMB RUMP

dukkah ricotta orb, preserved lemon, romesco, pea & agria puree, tomato coulis, pinot jus. 37

Magnificent with the Nevis Bluff Pinot Noir



QUINOA ROULADE

chargrilled aubergine, organic crumbed tofu, carrot puree, aubergine caviar, pomegranate dressing. 32

Perfect with the Nevis Bluff Rose



SEAFOOD FETTUCINE*

fresh egg pasta, infused with crayfish bisque, selection of coastal seafood, baby mizuna. 36

Beautiful with the Amisfield Sauvignon Blanc



WILD FIORDLAND VENISON LOIN

rosemary polenta cake, honey roasted baby beets, mint & burned apple gel, berries, shiso cress, game jus. 42

Sensational with the Church Road Cabernet Sauvignon



CANTERBURY DUCK BREAST

carrot & blood orange puree, garden vegetables, cavalo nero crisps, pickled vegetables, game jus. 39

Match this with the Mt Difficulty Sauvignon Blanc



AKAROA SALMON FILLET

beetroot tartare, celery & fennel puree, petit tangelo salad, boirboudran sauce. 38

Sublime paired with the Cloudy Bay Sauvignon Blanc



VENISON BURGER

plum & tamarillo chutney, smoked dutch gouda, tomato, onion, mushroom, salad, aioli, kumara fries. your choice of brioche/sourdough. 28

Beautiful with the Mt Difficulty 'Ghost Town' Syrah

SIDES

lombardi bread & butter 7
garlic & parmesan pizza bread 12
breads & dips 18
polenta chips w/aioli 11
saute baby potato w/ garlic & rosemary 12

GREENS

garden salad 14
tomato, bocconcini, basil & spinach 15
summer vegetable with herbs oil 16
asparagus with toasted almonds 16

FROM THE WOOD FIRED OVEN

PIZZAS

26

CHILLI PRAWN

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



FESTIVE

seasonal greens, cherry tomato, feta & pinenuts



LOMBARDI

parma ham, red onion, finely shaved potato, roasted garlic, rocket, & mozzarella on an olive oil & garlic base.



MARGHERITA

tomato, basil, mozzarella

CHICKEN & BACON

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

SPICY CHORIZO

red capsicum, spring onion, mushroom, bocconcini

SALMONE

cold smoked salmon, capers, red onion, lemon & dill

YOUR CREATION

get creative with your toppings, or choose a 1/2 & 1/2 (\$32)



gluten & dairy free bases are available on request for an additional \$2 per pizza.



WOOD FIRED LASAGNE

our heirloom sensation that has been on our menu for twenty years. This is comfort food at its best. 32

Match this with the Emerson's Pilsner