

# ENTREE

## soup of the day\*

with lombardi bread. 19

## coffee cured wild venison loin\*

brie custard, macadamia nuts, sesame cracker, pickles. 23

## twice cooked harmony pork belly\*

sofrito of peppers, pickled daikon, apple straws, honey mustard. 22



## pan seared NZ scallops & west coast octopus

celeriac remoulade, avocado puree, prosciutto crisp, curry mayo. 25



## harissa roasted cauliflower

almond skordalia, coconut chips, black quinoa, warmed seeds. 21

## seafood plate\*

smoked salmon parfait, confit mt cook salmon, west coast octopus, marinated raw fish ceviche, crumbed squid, grilled tiger prawns, lombardi bread, pickles, salad greens and sauces. 58

# SIGNATURE MAINS

## pan seared market fish

pappardelle, tua tua clams in tomato fennel broth, saffron rouille, garlic crumb. 38

## mt cook salmon fillet

horopito infused beetroot & walnut tartare, lime potato espuma, tamarillo beurre blanc. 39



## herb crusted wild venison loin

pomme anna, baby carrots, sour savoy cabbage, root puree, savoury granola. 42

## THE STORY OF WILD NZ VENISON

A pioneering NZ spirit and desire to save our forests established heli hunting in the 1960's to manage destructive populations of deer. Now, we celebrate this goodness-filled delicacy.

Raised on the freshest of water and the cleanest of mountain air, wild venison is a staple on our menu each season.



## beetroot gnocchi

butternut pumpkin, baby carrots, cashew butter, walnuts, caper salsa. 38



# BRASSERIE

## from the pastures & farms of south island

*all mains pair up with your choice of one sauce and one side*

mt cook salmon 180gm. 38

southland hereford ribeye 250gm. 40

southland angus eye fillet 200gm. 42

te mana lamb rack (4 points). 42

harmony free range pork belly 200gm. 38

fairgame venison loin 180gm. 42

## sauce selection (choose one)

*all gluten free*

green peppercorn jus

béarnaise sauce

forest mushroom jus

port wine jus

grain mustard jus

cafe de paris

## sides (choose one)



locally sourced seasonal greens tossed in olive oil & lemon. 14



nevis garden baby carrots with otago honey, sliced almonds. 14

stir fry broccoli and bok choy in oyster sauce, chilli oil, fried shallot. 14

garlic & thyme scented polenta chips with curry mayo\*. 12



new season potatoes with rosemary and garlic. 12



cos salad with buttermilk dressing. 14



garden salad, tomato, cucumber, spring onion, lemon dressing. 14

bread and butter. 9

skinny fries. 10

kumara wedges. 12



# WOOD-FIRED

one pizza 25  
two pizzas 40



## **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.



## **roasted veggie**

honey roasted vegetables, caramelised onion, spinach, feta, mozzarella, drizzled with parsley & garlic oil.

## **my creation**

your choice of toppings (up to 5) or half & half.

## **pepperoni**

oregano & mozzarella.



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



wood fired lasagne. 34

## OUR LASAGNE STORY

Now twenty-one years on our menu, and considered the heirloom dish of Lombardi, our Woodfired Lasagne is the original recipe given us by our founding chef's Italian mother.



vegetarian



gluten free



inspired by her



lombardi signature



vegan

★ gluten free on request

