

STARTERS

TODAY'S SOUP

lombardi home-made bread. 18



SCALLOPS

pea puree, crushed hazelnuts, lemon gel, fresh radish. 28

Stunning with the Quartz Reef Methode Traditionnelle



BRAISED FREE RANGE PORK BELLY

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

Recommended with the Cloudy Bay Sauvignon Blanc



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



GOAT'S

CHEESE ROULADE*

nut crusted, freshly foraged herbs from our garden, sourdough crisps, baby beetroot, caramelised nuts & onion. 24

Spectacular with the Gibbston Valley 'China Terrace' Chardonnay



DUCK RILLETTE*

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

Pair this with the Surveyor Thompson Pinot Noir



Gluten Free



Vegetarian



Inspired by Her

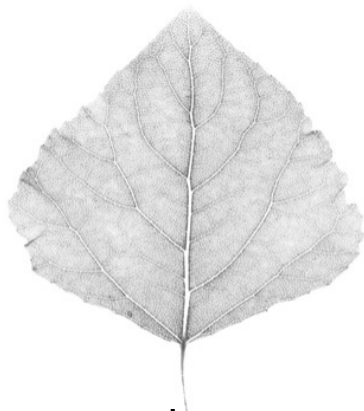


Lombardi Signature

*Gluten Free Option on Request



Vegan Option on Request



lombardi
bar.restaurant.tree

MAIN COURSES



SOUTHLAND BEEF FILLET

truffle potato macaire, sauteed mushroom medley, baby leeks & crumb 'swiss browns', black garlic tapenade 42

Match this dish with the Church Road Syrah



TE MANA LAMB RACK

pulled lamb croquette, honey roasted hazlenuts, butternut & chestnut puree, baby carrots, sage & thyme pinot jus. 37

Magnificent with the Nevis Bluff Pinot Noir



QUINOA ROULADE



chargrilled aubergine, organic crumbed tofu, parsnip puree, white aubergine caviar & petite salad. 32

Perfect with the Mt Difficulty Rose



SEAFOOD FETTUCINE*

fresh egg tricolore pasta, infused with creamy crayfish bisque, selection of coastal seafood, micro greens. 36

Beautiful with the Amisfield Sauvignon Blanc



MARKET FISH

celeriac puree, chargrilled baby fennel, herb & hollandaise sauce. 38

Sublime paired with the Cloudy Bay Sauvignon Blanc



WILD FIORDLAND

VENISON LOIN

confit potato & apple, pureed parsnips, baby vegetables, pickled shallots and rosemary jus. 42

Sensational with the Church Road Cabernet Sauvignon

SIDES

lombardi bread & butter 7

garlic & parmesan pizza bread 12

bread & homemade dips 18

kumara wedges 11

sauteed baby potato w/ garlic & rosemary 12

GREENS

garden salad 14

rocket & pear with blue cheese 16

seasonal vegetables 14

baby carrots with honey & almond 16

FROM THE WOOD FIRED OVEN

PIZZAS

26

CHILLI PRAWN

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



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

roasted capsicum, spring onion, mushroom, bocconcini



ROASTED VEGGIE

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

YOUR CREATION

Your choice of toppings (up to 5) or half & half (\$28)



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