

ENTREE



today's home-made soup*

with bread roll & butter. 18



goat cheese parfait*

pea veloute, croute, borage, truffle oil. 23

organic pork-head terrine

celeriac cream, grilled endive, green lipped mussel
popcorn, romesco sauce, crackle & cress leaves. 24

citrus-infused cantebury duck breast

caramelised fig, beetroot puree, and savoury granola. 27



pan-seared scallops & west coast octopus

saffron rouille, marinated heirloom tomatoes, shaved fennel,
puffed wild rice. 27

SIDES

skinny fries. 10

hand cut chips

rosemary salt & aoli. 14

farro salad

spinach, fennel, orange, beets, pine
nuts & olive oil. 14

cos heart salad

butter milk & blue cheese
dressing, walnuts. 16

kumara wedges. 12

roasted pumpkin wedge

chives, seeds & salsa verde. 14

pan-fried winter greens

olive oil & lemon. 14

charred broccolini

chilli, almonds & olive oil. 14

MAINS

savannah angus eye fillet*

honey carrot puree, onion frites, glazed baby carrot, anchovy crumb, water cress salsa verde, jus. 42



duo of fair game venison

agria potato foam, cavalo nero, cherries, roasted parsnips, cashew gremolata. 42



miso glazed harmony pork belly

root puree, sweet potato fondant, charred spring onion, honey mustard, crackle. 36



silere merino lamb rack

edamame and peas, smoked courgette puree, chick pea and mint fritters, baby leeks. 40

wild rabbit ragout

pappardelle, pecorino & egg yolk, broccoli pesto. 36



wood fire roasted eggplant caponata

black organic quinoa, chick pea fritters, charred broccolini & tapioca crisp. 34

market fish*

roasted cauliflower, cauliflower puree, baby fennel, chorizo crumb burnt butter hollandaise, cauliflower chips & herb emulsion. 38



inspired by her



vegetarian



gluten free



lombardi signature

* gluten free on request



l o m b a r d i
b a r . r e s t a u r a n t . t r e e

WOOD-FIRED

 wood fired lasagne. 32

THE 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.

pizzas. 28



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.

pepperoni

oregano & mozzarella.

my creation

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



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