

# 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



# 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.