



# ENTREE

& wine match recommendations

\* **mussel pot 16**

chorizo picante, chickpeas, parsley, garlic toast

*Nevis Bluff Pinot Gris 14*  
*Emerson's Pilsner 13*

**lamb meatballs 18**

wild mushroom, roasted garlic crema, stroganoff

*Surveyor Thomson Pinot Noir 18*

 **scallops 24**

french lentils, mushrooms, vegetable succotash, red pepper coulis

*Cloudy Bay Te Koko Sauv/Blanc 22*

\* **caesar salad 18**

baby cos, parmesan, five minute egg, bacon, croutons

*Mt Difficulty Rose 17*

 **tonight's soup 16**

chef's soul food creation

*Amisfield Sauv/Blanc 13*

# SIDES

 **truffle fries-** hand cut chips, herbs, sea salt, parmesan, harrisa aioli **large 20/small 12**

 **crispy brussels-** bacon lardoons, lemon beurre blanc **12**

  **wild NZ mushrooms-** pan roasted, bordelaise sauce **14**

   **wilted kale-** crushed pistachio, pickled shallots **12**

 **macaroni and cheese-** gruyere cheese, lemon thyme parmesan crust **15**

 vegetarian

 gluten free

 inspired by her

 lombardi signature

 vegan

\* gluten free on request

# MAINS

*& wine match recommendations*

 **wakanui short ribs 32**  
kumara pure, crisp brussels sprouts, red wine jus  
*Church Road Syrah 14*

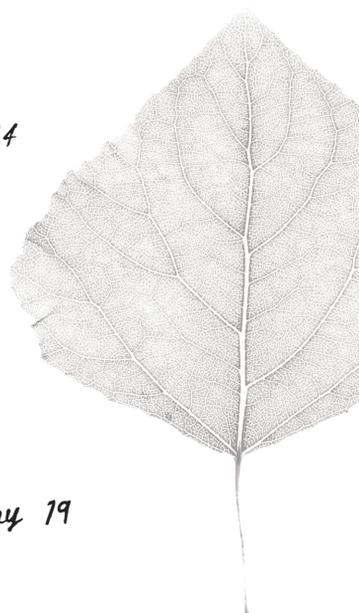
 **wild fiordland venison 32**  
salt baked parsnip, charred shallots, red cabbage, winter berries gastic  
*Mt Edward Pinot Noir 25*

**eye fillet 36**  
creamy mash, charred baby leeks, demi-glace  
*Church Road McDonald Cab/Sauv 14*

 **lamb back strap 36**  
roasted carrot pure, braised spinach, crispy shallots, lamb jus  
*Peregrine Pinot Noir 22*

**Stewart Island salmon 30**  
beets, radishes, wheat berries, swede  
*Mt Difficulty McFelin Ridge Chardonnay 19*

  **crispy organic tofu 26**  
shaved spring onion, chillies, peanuts  
*Neve Bluff Pinot Gris 12*



## 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.

# WOOD-FIRED

pizza 25



## chicken & bacon

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

## my creation

your favourite toppings on request



## margherita

tomato, basil & mozzarella.

## pepperoni

oregano & mozzarella.



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



wood fired lasagne 25

lasagne slab 85

## 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.

## TO SHARE

### grazing board 60

daily selection of cured meats and pates, wooden fire roasted vegetables, cornichon, olives, pickled vegetables, whole grain mustard, house made bread

### cheese board 50

imported and domestic cheese selection of local and imported cheeses, house made breads and preserves

### lasagne slab 85

a family-sized tray of our heirloom dish served to the table.

\*\* all sharing dishes served with house made breads and crisps.



vegetarian



gluten free



inspired by her



lombardi signature



vegan

\* gluten free on request

