

ENTREE

& wine match recommendations

* new zealand oysters half doz 32 / doz 60

No 1 Cuvee Methode Traditionelle

 scallops 22

grilled corn, asparagus, heirloom tomatoes, bacon froth

Mt Difficulty sauvignon blanc

 mista 19

heirloom tomatoes, burrata, english peas, prosciutto, basil, olive oil

Wooring Tree 'Blondie' rose

* caesar salad 18

baby cos, parmigiano reggiano, 64 degrees egg, bacon, focaccia croutons

Gibbston Valley China Terrace chardonnay

* rucola 17

organic roquet, grana padano, speck, lemon vinaigrette

Altitude pilsner

cannelloni 17

braised beef cheek, ricotta, parsley pesto, pomodoro, garlic sourdough


Stoneleigh pinot noir



SIDES

15

potato gratin

 makihiki chips- herbs, sea salt, parmesan, harrisa aioli

 green beans - double smoked bacon, toasted almonds, brown butter

 grilled broccolini- charred kale, pistachio, olive oil

*  marinated olives- house made bread

*  bread & dips- house made breads, cold pressed olive oil, NZ butter

 vegetarian

 gluten free

 inspired by her

 lombardi signature

 vegan

* gluten free on request

PRIMI

& wine match recommendations

25

linguine alle vongole

clams, house made pasta, chili, garlic, parsley

Nevis Bluff pinot gris

spaghetti bolognese

meat ragout, mushrooms, pancetta, ricotta

Nevis Bluff pinot noir

ortelana

spring vegetable trifolati, whole wheat fettucine

Wooring Tree 'Blondie' rose

spring corn agnolotti

sage, butter, parmigiano reggiano

Stoneleigh sauvignon blanc

MAINS

& wine match recommendations

gallo al forno 28

wood fire roasted chicken, creamy spring corn, broad bean, chicken jus

Gibbston Valley China Terrace chardonnay

wild fiordland venison 36

oysters mushrooms, nectarine mostarda, beetroot, port reduction

Mt Edward pinot noir

eye fillet 36

potato gratin, spring vegetables, red wine jus

Wooring Tree pinot noir

snapper 32

line caught red snapper, putanesca sauce, green beans, mussels verjus

Mt Difficulty sauvignon blanc



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

& wine match recommendations



wood fired lasagne 25

I'm George shiraz

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.

FLATBREADS

20

salumi

pepperoni, oregano, fresh mozzarella, crushed tomatoes

chicken & bacon

basil pesto, crema agria, barbecue sauce



formaggio

roasted garlic, mozzarella, ricotta, parmesan, oregano



margherita

san marzano tomatoes, fresh mozzarella, basil

TO SHARE



seafood platter 50

new zealand oysters, clams, scallops, red snapper, garlic toast

cheese board 28

gibbston valley cheeses, house made breads and preserves
see the blackboard for today's selection



vegetarian



gluten free



inspired by her



lombardi signature



vegan



gluten free on request

