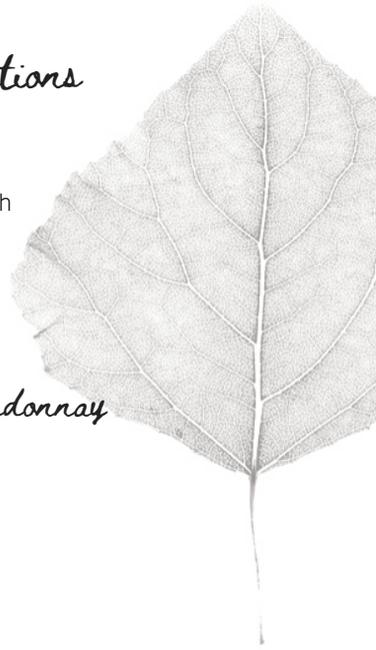


# ENTREE

& wine match recommendations



 scallops 22

grilled corn, cauliflower, capers, heirloom tomatoes, bacon froth

*Mt Difficulty sauvignon blanc*

\*  marinated olives 15

house made bread

*Gibbston Valley China Terrace chardonnay*

 mista 19

heirloom tomatoes, burrata, prosciutto, basil, olive oil

*Wooing Tree 'Blondie' rose*

cannelloni 17

braised beef cheek, ricotta, parsley pesto, pomodoro

*Stoneleigh pinot noir*

\*  bread & dips 15

house made breads, cold preserved olive oil, NZ butter

*Stoneleigh sauvignon blanc*

# SIDES

creamy polenta 10

 makihiki chips - harrisa aioli, tomato sauce 11

 green beans - double smoked bacon, toasted almonds, brown butter 10

 grilled broccolini - charred kale, pistachio, olive oil 12

 vegetarian

 gluten free

 inspired by her

 lombardi signature

 vegan

\* gluten free on request

# PRIMI

## & wine match recommendations

### linguine alle vongole 23

clams, house made pasta, chili, garlic, parsley

*Nevis Bluff pinot gris*

### spaghetti carbonara 22

italian bacon, english pea, parsley, black pepper

*Wooing Tree 'Blondie' rose*

### spinach ravioli 19

butter, sage, parmesan

*Stoneleigh sauvignon blanc*

# MAINS

## & wine match recommendations

### gallo al forno 28

wood fire roasted chicken, mashed potato, spinach, chicken jus

*Gilbston Valley China Terrace chardonnay*

### wild fiordland venison 36

NZ mushrooms, nectarine mostarda, beetroot, port reduction

*Mt Edward pinot noir*

### eye fillet 36

potato gratin, summer vegetables, red wine jus

*Nevis Bluff pinot noir*

### alpine salmon 32

romesco, summer vegetable, chicken jus

*Mt Difficulty sauvignon blanc*

### lamb rump 30

merino lamb, creamy polenta, ratatouille

*TED pinot noir*



## 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

*Trinity Hill Merlot*

## 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.

## PIZZA

### salumi 21

pepperoni, oregano, fresh mozzarella, crushed tomatoes

### chicken & bacon 20

basil pesto, crema agria, barbecue sauce



### formaggio 19

roasted garlic, mozzarella, ricotta, parmesan, oregano



### margherita 18

san marzano tomatoes, fresh mozzarella, basil

## TO SHARE



### seafood platter 85

new zealand oysters, clams, scallops, alpine salmon, garlic toast

### cheese board 35

gibbston valley cheeses, house made breads and preserves  
ask our friendly staff for today's selection



vegetarian



gluten free



inspired by her



lombardi signature



vegan

\* gluten free on request

