



s p r i n g
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

entrees

oysters natural

shallot mignonette, lemon 7ea

cream of cauliflower veloute

black truffle oil,
grilled sourdough ciabatta 26



nevis gardens asparagus

aged capicola, buffalo mozzarella, meyer
lemon, toasted pistachio and viola flowers
26



lamb ragu gnocchi

martinez pancetta, chilli, olive, capsicum
and black garlic emulsion 29

fiordland octopus

chorizo meatballs, pickled clams, navel
orange, cucumber & celery,
marie rose sauce 29



sides

broccolini

martinez pancetta,
vincotta & toasted almonds 18

shoestring fries

freshly grated grana padano,
aioli 17

roasted spiced pumpkin wedges

macerated prunes &
candied walnuts 18

roasted garlic portabello mushrooms

confit garlic,
marlborough sea salt 18

baby cos

pickles and radishes 18

mains

from 6pm

wild fiordland venison

savoy cabbage, baby carrots, mash potato,
jus, and blueberry gastrique 49

confit canter valley duck leg

kumara mash, charred spring onion, and
roasted beets 49

market fish

nevis gardens asparagus, pea puree,
marinated courgette ribbons, pickled shallot
and rocket 46

250g southland beef ribeye

confit heirloom tomatoes, dauphinois,
mushroom ketchup, and burnt pearl onion
54

fresh fettucini

king prawn, calamari, little neck clams and
martinez chorizo, confit garlic, baby spinach,
shaved fennel, and basil oil 46

roasted spiced eggplant

broccolini, rommesco sauce, aged pecorino,
capsicum, red onion and chilli 42



woodfired

crudo pizza

prosciutto, buffalo mozzarella,
aged reggiano parmesan 38

margherita pizza

mozzarella, vine tomato
pomodoro sauce,
cherry tomato 34
(add pepperoni 5)



lombardi pizza

chorizo, fennel,
vine tomato pomodoro,
mozzarella,
grana padano parmesan 38

club classic pizza

chicken, bacon, mushroom,
& basil pesto 38

garlic & rosemary pizza

mozzarella, confit garlic
& rosemary 34



(add gluten free base +6)

(add mushrooms +5)

woodfired lasagne 44

now twenty-five 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, "Mrs Santelli".

desserts

warm spiced apple cake

apple syrup, apple crumb, granny
smith ice cream 18

dark chocolate mousse

macerated cherries, cherry gel,
honeycomb,
vanilla mascarpone ice cream 18

classic creme brulee

pistachio biscotti 18

affogato

hummingbird espresso & vanilla
bean ice cream 18

three cheeses

honeycomb, quince paste, flatbread,
chutney and crackers 26

special coffees 16

dietary notes

 vegetarian

 vegan available

please inform our team if you have
any allergies or dietary
requirements.

whilst every effort will be made, we
are unable to guarantee that any
item can be completely free of
allergens.