



summer

lombardi

bar.restaurant.tree

# entrees

## **oysters natural**

shallot mignonette, lemon 7ea

## **sweetcorn veloute**

creme fraiche, black truffle oil and grilled  
sourdough 26



## **heirloom tomato caprese salad**

tomato sorbet, buffalo mozzarella,  
aged coppa, avocado, white  
balsamic and basil oil 28



## **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

### **heirloom tomatoes**

soused red onion, cucumber and  
basil 18

### **baby cos**

pickles and radishes 18

### **shoestring fries**

freshly grated grana padano,  
aioli 17

### **roasted garlic portabello mushrooms**

confit garlic,  
marlborough sea salt 18

# *mains*

*from 6pm*

## **wild fiordland venison**

confit apricot, butternut puree, roasted morello cherries, cherry gastrique and fondant potato 49

## **free range chicken breast**

red capsicum caponata, sweetcorn, chilli and oyster mushrooms a la greque 46

## **market fish**

pea puree, bok choy, marinated zucchini ribbons, pickled shallot and rocket 46

## **250g southland beef ribeye**

confit heirloom tomatoes, dauphinois, mushroom ketchup, and burnt pearl onion 56

## **fresh fettucini**

king prawn, calamari, little neck clams and martinez chorizo, confit garlic, baby spinach, shaved fennel, and basil oil 48

## **roasted spiced eggplant**

broccolini, rommesco sauce, aged pecorino, capsicum, red onion and chilli 44



# 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 46***

*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

## **lavender panna cotta**

macarated peaches, pistachio  
praline and summer berries 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.