



Bookings required for dinner

**Lochmara Restaurant
2023-2024 Season
Dinner Menu**

"Once discovered.....never forgotten"

Menu subject to change.
Please let us know if you have any allergies or dietary requirements.

Small Plates

Karaage Chicken (GF)	\$20
Crispy double fried Karaage chicken, sesame dressing, wasabi mayo, and scallions.	
Eggplant (GF) (V)	\$21
Smoky eggplant, pomodoro, fresh soft herbs, pickled shallot, and furikake.	
Prawns (GF)	\$23
Grilled garlic butter prawns, lemon, and rocket.	
Mussels (GFA)	\$27
Marlborough green mussels served with a mariniere sauce and char-grilled sour dough.	

Mains

Gnocchi (Veg)	\$34
Potato gnocchi served in a blue cheese gorgonzola cream, with confit pear, spinach, and crumbed walnuts.	
Chicken Breast (GF)	\$38
Free range chicken breast pan roasted on a bed of warm risoni and roast vegetable and feta salad, with kumara puree.	
NZ Silver Fern Eye Fillet Steak (GF)	\$40
250gm beef eye fillet served with potato bake, broccoli, and a peppercorn jus.	
Fish (GF)	\$40
Pan-fried butterfish served on a bed of spinach and pea risotto.	
Lamb (GF)	\$40
Pan fried lamb rump on creamy polenta with roasted carrots and chimichurri sauce.	

Sides

Truffled Fries (VA) Truffled agria fries with parmesan.	\$12
Seasonal Salad (DF) (V) Seasonal salad with a French dressing.	\$14
Broccoli (DF) (GF) (V) Charred broccolini, with preserved lemon dressing.	\$14
Beans (DF) (GF) (V) Green beans with sesame oil.	\$14
Baby Carrots (GF) (DF) (V) Baby carrots with smoked vegan labneh, dukkha.	\$14
Baby Potatoes (Veg) (GF) (DFA) (VA) Crispy baby potatoes and whipped feta.	\$14

Desserts

Affogato (GF) Affogato rum raisin ice cream, praline, espresso, amaretto.	\$18
Cheesecake House made baked lemon cheesecake served with berry sorbet.	\$20
Chocolate Mousse (GFA) Dark chocolate mousse with marinated berries and fresh cream with a biscuit crumble.	\$20
Cheese Platter for Two Trio of NZ cheese, house made chutney, and cracker selection.	\$27
Ice-cream (GF) Small 110ml ice-cream tubs available. Flavours are strawberries and cream, maple and walnut, vanilla bean, or Belgian chocolate.	\$5.50