

## Entrees

Garlic & Parmesan Bread (v)

13

Roasted Tomato, Onion & Kalamata Olive  
Bruschetta, Tapenade & Basil Pesto oil (v)

16

Pan seared Venison, Kumera Rosti with a Plum Sauce(gf)(df)

19

Steamed Marlborough Mussels in a Tomato and Basil Sauce,  
served with bread (df)

19

Beer Battered Pacific Oysters with Malt Vinegar and Lemon

4 - 17    6 – 25

(Subject to availability)

Sharing Plate with Selected Seafoods, Smoked Fish Pate, Dips  
and Breads

34

## **Sides**

Steamed Seasonal Vegetables (v)(gf)

9.5

Garden Salad (v)(gf)

9.5

Polenta Fries (v)

9.5

## **Mains**

Chargrilled Ribeye Steak, Chimichurri Roasted Potatoes,  
Mushrooms and Whisky and Peppercorn Sauce (gf)

39

Fish of the Day, Buttered Potatoes, Peas, Cherry Tomatoes  
and Salsa Verde (gf)

39

Sesame and Honey coated King Salmon, Smoked Salmon  
Risotto, Salmon Ceviche and Lemon Hollandaise (gf)

40

Duck Supreme, Mashed Potato, Apple Sauce  
and Red Currant Jus (gf)

38

Kumera and Chickpea Curry, Basmati Rice  
and Yoghurt Raita (v)(vegan available)

36

Dukkah Crusted Lamb Medallions, Roasted Vegetable  
Quinoa Salad and Tzatziki Sauce (gf)

39

Please let us know if you have any allergies or dietary requirements.  
Some dishes contain nuts.

## Dessert

**All desserts 16.50**

Tiramisu

Vanilla Panna Cotta with a Berry Compote (gf)

Chocolate Almond Brownie with  
Chocolate Sauce and Ice Cream (gf)

Lochmara Cheesecake of the Day

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Cheese Plate with Dried Fruit, Nuts and Crackers

Choice of:

Kahurangi Blue,

Aorangi Brie, or Kapiti Smoked Cheddar

One cheese 16

Two cheeses 22

Three cheeses 27