

Dinner at Lochmara Lodge

From 6.00pm

Entrée

Garlic Parmesan Bread

\$13.00

Pacific Oysters – Natural or Beer Battered

5.50 each

Roast Tomato, Onion, Kalamata Olives and Parmesan Bruschetta

\$16.50

Marlborough Mussels in a Thai style Coconut Curry Sauce with Chargrilled Sourdough

\$19.50

Tasting Platter - Smoked Salmon, Marinated Mussels, Smoked Fish Pate, Dips & Breads

\$36.00

Slow Roasted Pork Belly on a Kumara Cake with a Sweet and Sour Sauce

\$19.00

Smoked Salmon Salad with Salmon Ceviche, Cherry Tomato, Roquette, Red Onion, Crispy Capers and Lemon Crème Fraiche

\$21.00

Mains

Angus Ribeye Steak with Roasted Garlic Potatoes & a Porcini Jus
\$39.00

Oven Roasted Venison Medallions, Fondant Potatoes & a Peppered Blueberry Jus
\$40.00

Oven Baked Lamb Backstrap on a Mediterranean Salad served with Housemade Tzatziki
\$38.00

King Ora Salmon fillet marinated in Mirin, Lime and Honey, Smoked Salmon Gnocchi, Wilted Spinach & Lemon Hollandaise
\$40.00

Pan Fried Fish of the Day with Pea Risotto, Cherry Tomatoes & an Almond Buerre Noisette
\$39.00

Ricotta, Spinach and Porcini Tortellini in a creamy Tomato Sauce with Roasted Pumpkin, Aubergine, Spinach, Walnuts and Feta Cheese
\$35.00

Sides

Steamed Seasonal Vegetables **\$11.00**

Garden Salad **\$9.50**

Polenta Fries with Aioli **\$10.00**

Dessert

Cheesecake of the Day **\$16.50**

Tiramisu **\$16.50**

Vanilla Pannacotta with Berry Compote **\$16.50**

Almond Chocolate Brownie with Vanilla Icecream **\$16.50**

Cheese Board

Smoked Cheddar - Aorangi Brie - Kahurangi Blue

1 Cheese **\$16.00** 2 Cheese **\$22.00** 3 Cheese **\$27.00**

Please advise us if you have any allergies or dietary requirements.