



Sample lodge menu for two nights

Welcome platters

Antipasto grazing platter with assortment of local cheeses, chutney, deli meat, fruit, pickles & chutneys, homemade bread, seed crackers and seasonal dips

Served with a selection of New Zealand wine, beer and non-alcoholic drinks

Night ONE

Main

Roast Shoulder of Lamb with Prune and Almond Stuffing Balls, Fresh Mint Sauce and Gravy Rosemary Roasted Potatoes with Aioli to serve Charred Capsicum with Basil Pesto Drizzle Roast Beet Salad with Edamame, Rocket and Orange Balsamic Dressing

Dessert

Baked Berry Cheesecake with Freshly Whipped Cream to serve

Night TWO

Main

Pork Belly with Crispy Crackling, Sage & Apple Sauce, Creamy Mashed Potato, Roasted Fennel and Sweet Asian Apple Slaw

Dessert

Kaffir Lime and Coconut Brûlées

**Please note we are happy to cater for special dietary requirements where possible.*