



ON THE POINT

LAKE ROTORUA | LUXURY LODGE

Lunch Menu

Soup

Served with homemade bread \$22.00

Caesar Salad

Soft poached free-range egg, white anchovies, croutons and
crispy chicken tenderloins \$31.00

Open Steak Sandwich

Eye fillet, caramelised onion, tomato, garden greens and
ciabatta served with truffle fries \$49.00

Ōra King Salmon

Potato rosti, rainbow chard with sage and honey dressing and
salmon caviar (gf,df) \$49.00

Antipasto

Award winning New Zealand Cheese, cured salmon, with a
selection of meats and chutney \$41.00

On the Side

Kumara and potato dauphinoise (v,gf) \$17.50

Garden salad, vinaigrette and pomegranate (v,gf,df) \$16.00

Beans and Broccolini served with lemon oil and almonds (v) \$17.00

Please note, the menu may change subject to seasonal availability. We utilise fruits, vegetables & herbs from our own property gardens. We source produce as locally as possible.

Dessert

Poached Cherries, Peaches and Grapes

Served with candied almonds and coconut sorbet
(gf,df,v) \$30.00

Milk Chocolate Créamux

Hazelnut nougatine \$28.00

Variations of Banana

Banana ice-cream, mousse and crisps
(gf) \$29.50

Award Winning New Zealand Cheese Selection

Tamarillo chutney, lavosh and house baked crackers
\$39.00

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Dinner Menu

Entrée

House Baked Bread

Truffle butter, olive oil and balsamic glaze \$15.00

Soup

Served with house baked bread \$22.00

Scallops and Chorizo

Pineapple salsa, mango chilli sauce and salted peanuts
(df, gf) \$33.00

Goats Cheese Brûlée

Beetroot purée, tomato relish and pickled beetroot
salad (v,gf) \$31.00

Venison Tartare

Choux buns, horopito foam, pickled kumara and
smoked egg yolk \$32.00

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Main Course

Angus Beef Eye Fillet Rossini

Ciabatta crouton, parfait and
tourn e potatoes (gfo) \$67.50

Seared  ra King Salmon

Baby potato salad, prawn, sous vide leek and citrus
dressing (gf) \$66.00

Smoked Duck Breast

Spinach and Parmesan pearl barley, baby onions, celeriac
pur e and pickled mushroom (gfo) \$64.00

Trio of Beetroot

Fermented, roasted and pickled beetroot served with
blackberries, hazelnuts
and nori oil (gf, vg,v) \$59.00

New Zealand Lamb Wellington

Lamb loin, tenderloin, duxelles and chicken mousse
served with a microgreen pickled red onion salad \$66.00

On the Side

Kumara and potato dauphinoise (v,gf) \$17.50

Garden salad, vinaigrette and pomegranate (v,gf,df) \$16.00

Beans and Broccolini served with lemon oil and almonds (v) \$17.00

Glazed mushrooms (v) \$17.00

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