



BAR • DINING • EVENTS

DINNER MENU

New Zealand grows some of the finest culinary ingredients in the world. From the deep blue salted waters that surround this magnificent country, across the fertile pastures of our agriculture plains to the robust and rugged mountains, there is an abundance of ingredients year round that our culinary team utilizes, to bring to the plate some of our local fare.

*The Lakes team invites you to enjoy one of life's simplest pleasures
The sensation of taste*

SHARING

- Lakes Charcuterie board** 38
Dry cured, cold smoked selection of local meats, House cured Akaroa salmon fillet, Peter Timbs garlic bier sticks. Served with a selection of locally baked bread, pickles and Barkers of Geraldine preserves. DFA/GFA
- Baked Puhoi Valley Camembert** 18
Served with toasted bread and Barker's fig and pear chutney.
- Locally baked bread** 14
Served with a selection of dips.

SMALLS

- Trio of Tomato and Buffalo Mozzarella Bruschetta** 17
Vine tomato, sundried tomato and cherry tomato, buffalo mozzarella, basil, olive oil, and glazed balsamic, toasted ciabatta.
- House cured Akaroa salmon** 21
Beetroot relish, fennel and apple salad. DF/GF
- Free-range Buttermilk Fried Chicken Wings** 18
Marinated in buttermilk, secret herbs and spices, smoked chipotle sauce.

MAINS

- Fiordland Fare game venison** 39
Mascarpone whipped potato, walnut crumble, glazed pumpkin, rocket leaves, and pinot noir jus. DFA/GFA
- Akaroa Salmon Dish of the Day** 38
Ask your server for today's creation DFA/GFA
- Free-range Chicken breast** 35
Char-grilled chicken breast, layered with baked Swiss brown mushroom, buffalo mozzarella, white wine cream sauce, Gratin potato. GFA

FROM THE GRILL

- Silver Fern Farms reserve beef fillet - 200g** GFA/DFA 42
 - Peter Timbs, Market cut of meat** GFA/DFA POA
 - Silver Fern Farms Sirloin steak - 250g** GFA/DFA 39
- All served with duck fat roast potatoes, peppercorn sauce, onion rings and sautéed greens.

PASTA

- Akaroa Salmon and Mushroom Creamed Linguine** 28
Finished with Canterbury truffle oil.
- Beef Cheek Gnocchi** 27
Pumpkin, mascarpone, rocket pesto, chilli. GFA/DFA
- Garden Gnocchi** 25
Semidried tomato, roast pumpkin, kale, parmesan, pesto. GFA/DFA

SIDES

- Duck fat potatoes GF/DF
- Onion rings
- Gratin potato GF
- Sautéed greens DFA/GF
- Swiss brown mushrooms DFA/GF
- Shoestring fries DF

DESSERT

- Trio of ice creams or sorbets** DFA (sorbet)/GFA (both) 14
- Organic honeycomb** 16
Seasonal fresh fruits, mango sorbet. DF/GF
- Artisan cheese board** 16
Your choice of one local cheese, accompanied with crackers, fig & pear chutney, walnuts, grapes, dried fruits. Local blue - Whitestone Windsor. Local brie - Lindis Pass. Local cheddar - Totara Tasty Vintage. GFA
Add an extra cheese portion for \$4.
- Dutch apple crumble** 15
Plum & crème fraiche ice cream, salted caramel apple tart, toasted crumble.
- Warm sticky date pudding** 15
Vanilla bean ice cream, caramelised walnuts, butterscotch sauce.

COFFEES

- Flat White 5.5
- Cappuccino 5.5
- Latte 5.5
- Mochachino 5.5
- Long Black 4
- Short Black 4
- Add Soy or Almond Milk 0.5

(GF) gluten free (GFA) gluten free option available on request (DF) dairy free (DFA) dairy free option available on request.
Please note when paying bill by credit card, there will be an additional 2% bank fee