

THE LAKES

*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*

THE LAKES

Starters

Daily baked bread

Served with 3 assorted dips

13

Regional Tasting Platter (for 2)

Daily baked bread | assorted dips | cured meat | smoked salmon | olives | pickles | cheese selection

39

Shared Asian Tasting Plate (for 2)

Lamb spring rolls | pork wontons | chicken dumplings

28

Small plates

Soup of the Day

12

Baby beetroots -goat cheese curds | orange (V, GF)

20

Confit duck croquette -carrot puree | tamarind | chicory

26

Beef brisket ravioli - brown lentil ragout | parmesan fondue

26

(g) gluten free (g*) gluten free option available on request (v) vegetarian (d) dairy free

Please note when paying bill by credit card, there will be an additional 2% bank fee

THE LAKES

Mains

Beef Fillet	43
Beef brisket croquettes pommes anna root vegetables salted caramel shallots jus	
Canterbury lamb loin	42
Kumara dauphinoise pea puree broccolini mint jus	
Fish Of the Day	42
Herb crust greens fennel prawn tortellini citrus coconut sauce	
Slow cooked pork belly	39
Pak choy green pickle apples cider jus	
Pumpkin Risotto (Vegan option available on request)	27
Pine nut spinach butternut parmesan cheese gremolata	

(g) gluten free (g*) gluten free option available on request (v) vegetarian (d) dairy free
Please note when paying bill by credit card, there will be an additional 2% bank fee

THE LAKES

Salads

Warm chickpea, kumara and roast beetroot salad 19
Honey walnut | crumbed goat feta | citrus dressing

Poached salmon -Witlof | baby beetroot| mustard dressing 27

Sides

Green salad with honey mustard vinaigrette (v,d) 9

Sautéed Asian vegetables (v, d) 9

Makikihi Fries (v, gf) 9

Steam seasonal vegetables (v, gf) 9

THE LAKES

(gf) – gluten free (g*) – gluten free option available on request (v) – vegetarian (d)- dairy free

Please note when paying bill by credit card, there will be an additional 2% bank fee

Dessert

Banana spring rolls	16
Berry coulis coconut sauce mango parfait	
Dark Chocolate Torte (gf)	18
Raspberry gel Mascarpone, date and orange ice cream candied walnut	
Espresso Verrine	14
Coffee jelly mascarpone cream chocolate sablé	
Apple and rhubarb crumble (gf, V)	14
Poached apple & rhubarb vanilla bean ice cream	
Dessert tasting plate (for 2)	28
Banana spring roll chocolate torte apple & rhubarb Crumble	
Lakes cheese platter (for 2)	26
Locally sourced cheese apple & grape chutney honey walnut, oat and lavosh crackers	

THE LAKES

(g) – gluten free (g*) – gluten free option available (v) – vegetarian (d)- dairy free

Please note when paying bill by credit card, there will be an additional 2% bank fee

Dessert Wines

A.domus “Leonada” L.H Semillon \$12

Port Wines/Sherry

Barros Ruby Port \$13

Barros 10 year old \$13

Tio Pepe Sherry \$13

Liqueurs

Baileys	8.5
Cointreau	8.5
Frangelico	8.5
Grand Marnier	8.5
Southern Comfort	8.5
Kahlua	8.5
Galliano Vanilla	9.5

Coffee

Flat White	4.5
Cappuccino	4.5
Latte	4.5
Mochachino	4.5
Long Black	4
Short Black	4
Liqueur Coffee	13

Proud to be part of the Peppers Gourmet Food Trail.

Visit peppers.co.nz/food