



ON THE POINT

LAKE ROTORUA | LUXURY LODGE

Breakfast Menu

Kiwi Breakfast

Lamb mint sausage, house made bacon, portobello,
agria terrine, vine tomato, eggs your way

Turkish Egg

Fried bread, cultured cream, poached egg, chilli, our herbs

Buttermilk Pancake

Fruit compote, vanilla maple butter, our bacon, caramel banana

Egg Croissant

Croissant matcha muffin, poached egg, tamarind hollandaise
choice of bacon, portobello, smoked salmon

French Omelette

3 eggs

Choice of bacon, portobello, shallots, tomato, smoked salmon

Selection of House Made Breads

\$65.00 per adult, \$55.00 per child

(Please ask your friendly waitstaff for further dietary options)

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.



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Lunch Menu

Beef Burger

180g patty, pecorino, chipotle, lettuce, fries \$35.00

Fish of the Day

Your host will be happy to advise today's selection \$45.00

Sourdough Pappardelle

Hand cut, tomato carbonara, olives, witlof, hens egg \$35.00

Chicken Focaccia

Buttermilk fried chicken, spiced cultures, our herbs,
pickled shallots \$35.00

Cheese Plate

A selection of NZ cheese, honeycomb, buckwheat,
nuts, brandy bread \$45.00

Selection of House Made Breads & Olives

\$25.00

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Dinner Menu

Entrée

House Baked Bread Selection

Truffle butter, olive oil and balsamic glaze \$15.00

Soup

Served with house baked bread \$22.00

Pine Smoked Pumpkin

Nutmeg brûlée and maple glaze (GF,VG) \$27.00

Prawn Mousse

Capsicum salsa and Chilli gel (GF) \$29.00

Venison Carpaccio

Fruit Compote, soda bread crisp and Greek yoghurt
\$31.00

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Main Course

Lions Mane Mushroom

Lentil tofu, sautéed mushrooms, charred shallot
and black garlic jus (VG,GF) \$55.00

Quail Breast and Chicken Thigh

Linguini, charred Brussel sprouts with a cream sauce
\$57.00

Fish of the Day

Paired with seasonal accompaniments curated daily
by our Chefs \$59.00

Sirloin of Beef and Seared Scallops

Braised red cabbage and star anise jus (GF,DF) \$60.00

Marinated Lamb Loin

Green tomato tarte tatin, garlic and kumara purée (DF)
\$60.00

On the Side

Buttered baby potatoes \$16.00

Garden salad and vinaigrette \$15.00

Seasonal vegetables \$17.00

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Dessert

Selection of Homemade Ice-creams or Sorbets

Ask the friendly waitstaff for available flavours \$15.00

Chocolate Marquise

Vanilla sponge, Crème Pâtissière and Frangelico jelly
(VG) \$25.00

Toffee Apple

Frozen toffee and apple parfaits, salted shortbread and
cider compressed apple \$25.00

Feijoa Mousse

Toasted oat crumble and feijoa purée \$25.00

Over The Moon Award Winning New Zealand Cheese Selection

Fig and date chutney and house baked crackers \$39.00

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