

Breakfast Menu

The Kiwi Breakfast

Breakfast sausages, bacon, mushroom, eggs,
tomato and potato rosti (GF)

The Kitchen Veggie

Creamy Portobello and Shiitake mushrooms, grilled
broccolini, garden herb pesto, poached egg and
house baked wholegrain bread (VGO)

Eggs Benedict

Soft poached free-range eggs, English muffins with
hollandaise sauce, and choice of smoked salmon,
ham or spinach (GFO)

Fluffy Pancake

Seasonal fruit compote, crème fraîche, glazed
banana, bacon and maple syrup (GF, V)

3 Egg Omelette

Select your choice of below fillings
Bacon, mushroom, broccolini, tomato, cheese
or onion (GF)

Please ask your friendly waitstaff for further dietary options



ON THE POINT

LAKE ROTORUA | LUXURY LODGE

Lunch Menu

Soup

Served with homemade bread \$22.00

Lentil Dhal

Almond curd, Cumin seed bread and micro herb salad (GFO, VG) \$29.00

Roast Chicken Breast Salad

New potatoes with a creamy herb dressing (GF)
\$30.00

Fillet Burger

Fillet and Marrowbone burger in a potato bread bun, caramelised onion and potato wedges \$32.00

Fish of the Day

Paired with seasonal accompaniments curated daily by our Chefs \$31.00

On the Side

Buttered baby potatoes \$16.00

Garden salad and vinaigrette \$15.00

Seasonal vegetables \$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.



ON THE POINT

LAKE ROTORUA | LUXURY LODGE

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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LAKE ROTORUA | LUXURY LODGE

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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