



**ON THE POINT**

LAKE ROTORUA | LUXURY LODGE

## **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



**ON THE POINT**

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

## **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