



ON THE POINT

LAKE ROTORUA | LUXURY LODGE

Entrée

House Baked Bread

Truffle butter, olive oil and balsamic glaze \$15.00

Soup

Served with house baked bread \$22.00

Scallops and Chorizo

Pineapple salsa, mango chilli sauce and salted peanuts
(df, gf) \$33.00

Goats Cheese Brûlée

Beetroot purée, tomato relish and pickled beetroot
salad (v,gf) \$31.00

Venison Tartare

Choux buns, horopito foam, pickled kumara and
smoked egg yolk \$32.00



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Main Course

Angus Beef Eye Fillet Rossini

Ciabatta crouton, parfait and
tourn e potatoes (gfo) \$67.50

Seared  ra King Salmon

Baby potato salad, prawn, sous vide leek and citrus dressing
(gf) \$66.00

Smoked Duck Breast

Spinach and Parmesan pearl barley, baby onions, celeriac pur e
and pickled mushroom (gfo) \$64.00

Trio of Beetroot

Fermented, roasted and pickled beetroot served with
blackberries, hazelnuts
and nori oil (gf, vg,v) \$59.00

New Zealand Lamb Wellington

Lamb loin, tenderloin, duxelles and chicken mousse served with
a microgreen pickled red onion salad \$66.00

On the Side

Kumara and potato dauphinoise (v,gf) \$17.50

Garden salad, vinaigrette and pomegranate (v,gf,df) \$16.00

Beans and Broccolini served with lemon oil and almonds (v) \$17.00

Glazed mushrooms (v) \$17.00



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Dessert

Poached Cherries, Peaches and Grapes

Served with candied almonds and coconut sorbet (gf,df,v)

\$30.00

Milk Chocolate Créamux

Hazelnut nougatine \$28.00

Variations of Banana

Banana ice-cream, mousse and crisps (gf) \$29.50

Award Winning New Zealand Cheese Selection

Tamarillo chutney, lavosh and house baked crackers \$39.00