



# ON THE POINT

LAKE ROTORUA | LUXURY LODGE

## Breakfast Menu

### The Kiwi Breakfast

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

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### The Kitchen Veggie

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

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### Eggs Benedict

Soft poached free-range eggs, potato rosti, hollandaise, Streaky bacon or house hot smoked Ōra King salmon (gf)

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### Toasted Oat Porridge

Poached seasonal fruits, vanilla bean and praline (vg)

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### 3 Egg Omelette

Select your choice of fillings.

(Bacon, mushroom, tomato, cheese, onion, broccolini) (gf)

\$45.00 per adult, \$35.00 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

### Soup of the Moment

Served with homemade bread \$18.00

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### Caesar Salad

Soft poached free-range egg, white anchovies, croutons and crispy chicken tenderloins \$31.00

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### Open Steak Sandwich

Eye fillet, caramelised onion, tomato, garden greens and ciabatta served with truffle fries \$49.00

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### Ōra King Salmon

Potato rosti, rainbow chard with sage with honey dressing and Salmon caviar (gf,df) \$49.00

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### Antipasto

Award winning New Zealand Cheese, cured salmon and a selection of meats with chutney \$41.00

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### Roasted Cauliflower Steak

Curried raisin and beetroot puree (v,gf,df) \$37.00

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### On the Side

House cut chunky fries drizzled in truffle oil (gf) \$16.50

Garden Salad, vinaigrette and walnuts (gf,df) \$15.00

Garden vegetables (gf) \$15.00

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## Dinner Menu

### Starters

#### House Baked Bread with Dips

Homemade chutney, olive oil and balsamic with dukkah

\$15.00

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#### Soup of the Moment

House baked bread and truffle butter \$20.50

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#### Prawns

Served with smoked salmon, cream cheese wraps and caper berries \$31.50

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#### Over The Moon Truffle Brie

Lightly coated and baked with a mango purée (v) \$30.50

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#### Classic Beef Tartar

Smoked egg yolks and toasted focaccia bread (df) \$32.00

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## Main Course

### Deconstructed Beef Wellington

Eye Fillet, pâté, duxelles and puff pastry \$64.50

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### Ōra King Salmon

Served on a bed of crayfish, Champagne creamy leek and lime syrup (gf) \$64.00

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### Seared Tuna and Scallops

Citrus dust, cauliflower purée, preserved limes and potato gratin (gf) \$61.00

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### Minted Pea Risotto

Pea purée, Parmesan crisp, balsamic mushrooms, and crispy onions (gf) (v) \$59.00

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### Duo of Duck

Lightly smoked breast and confit of duck leg croquettes, tamarillo chutney and saffron mayo (gf) \$61.00

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## On the Side

House cut chunky fries drizzled in truffle oil(v,gf,df) \$17.50

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

Garden vegetables (v,gf) \$16.00

Green beans with lemon oil and almonds (v) \$17.00

## Desserts

Dark Chocolate Marquise

Raspberry jelly and coffee ice-cream \$30.00

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Orange Posset

White chocolate ice-cream (gf) \$28.00

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Vanilla Bean Panna Cotta

Strawberry consommé (gf) \$29.50

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Over the Moon Award Winning Cheese Selection

Fig and Pinot jam, lavosh and house baked crackers \$39.00

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