



**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.



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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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