



**ON THE POINT**

LAKE ROTORUA | LUXURY LODGE

## **Starters**

### **House Baked Bread**

Truffle butter, olive oil and balsamic glaze \$15.00

### **Soup**

Served with house baked bread \$22.00

### **Prawns and Scallops**

With avocado salsa and preserved lemons  
\$33.00

### **Roasted Pumpkin and Rosemary Ravioli**

Tomato consommé (v,df) \$31.00

### **Lightly Cured Venison Loin**

Goats cheese and tamarillo chutney tart  
\$32.00

## **Main Course**

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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## Angus Beef Eye Fillet

Served with a mushroom puree, stuffed baby potatoes and a chimichurri sauce \$67.50

## Ōra King Salmon

Potato gratin, smoked salmon pate and pickled cucumber (gf) \$66.00

## Seared Tuna

Marinated New Zealand green lip mussels, Parmesan croquette, drizzled with a sesame seed dressing \$64.00

## Shiitake and Oyster Mushroom Risotto

Crispy sage and herb oil (gf) (v) \$59.00

## Duo of Lamb

Lamb Rack and boneless shank, kumara fondant and parisienne beetroot (gf) \$66.00

## On the Side

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

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

Garden vegetables (v,gf) \$16.00

Asparagus with lemon oil and almonds (v) \$17.00

## Desserts

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## **Caramelised Apple Tart**

Maple ice-cream and apple syrup \$30.00

## **Steam Pudding**

White chocolate ice-cream and  
butterscotch sauce \$28.00

## **Dark Chocolate Marquise and Pistachio Sponge**

With confit orange \$29.50

## **Award Winning Cheese Selection**

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

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