



ON THE POINT

LAKE ROTORUA | LUXURY LODGE

Lunch Menu

Soup

Served with homemade bread \$18.00

Caesar Salad

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

Open Steak Sandwich

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

Ōra King Salmon

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

Antipasto

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

On the Side

House cut chunky fries drizzled in truffle oil (gf)	\$17.50
Garden Salad, vinaigrette and walnuts(gf,df)	\$16.00
Garden Vegetables (gf)	\$16.00

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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Desserts

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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Dinner Menu

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

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Main Course

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 (gf) \$17.50

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

Garden vegetables (gf) \$16.00

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

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