



# ON THE POINT

LAKE ROTORUA | LUXURY LODGE

## Breakfast Menu

### The Kiwi Breakfast

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

---

### The Kitchen Veggie

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

---

### Eggs Benedict

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

---

### Toasted Oat Porridge

Poached seasonal fruits, vanilla bean and praline (vg)

---

### 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)

Wherever possible, we source locally and use free range and organic produce combined with vegetables from our own garden



# ON THE POINT

LAKE ROTORUA | LUXURY LODGE

## Lunch Menu

### Soup of the Moment

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 with honey dressing and  
Salmon caviar (gf,df) **\$49.00**

---

### Antipasto

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

---

### Roasted Cauliflower Steak

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

---

### 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**

Wherever possible, we source locally and use free range and organic produce  
combined with vegetables from our own garden



# ON THE POINT

LAKE ROTORUA | LUXURY LODGE

## Dinner

### Starters

#### **House Baked Bread with Dips**

Homemade chutney, olive oil and balsamic with dukkah  
\$15.00

#### **Soup of the Moment**

House baked bread and truffle butter \$20.50

#### **Prawns**

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

#### **Over The Moon Truffle Brie**

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

#### **Slow Cooked Pork Belly**

Sweet chilli and coriander \$30.50 (gf)



# ON THE POINT

LAKE ROTORUA | LUXURY LODGE

## Main Course

### **Deconstructed Beef Wellington**

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

### **Ōra King Salmon**

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

### **Seared Tuna and Scallops**

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

### **Minted Pea Risotto**

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

### **Duo of Duck**

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

### **On The Side**

House cut chunky fries drizzled in truffle oil (vg,gf,df)	\$17.50
Garden salad with vinaigrette and walnuts (vg,gf,df)	\$16.00
Garden vegetables (vg,gf)	\$16.00
Asparagus with lemon oil and almonds (vg)	\$17.00

Wherever possible, we source locally and use free range and organic produce combined with vegetables from our own garden



**ON THE POINT**

LAKE ROTORUA | LUXURY LODGE

## Desserts

### **Chocolate Fondant**

Rum and raisin ice-cream \$30.00 (gf)

### **Orange Posset**

White chocolate ice-cream \$28.00 (gf)

### **Vanilla Bean Panna Cotta**

Strawberry consommé \$29.50 (gf)

### **Over the Moon Award Winning Cheese Selection**

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