

## **Entrée**

### **House Baked Bread Selection**

Truffle butter, olive oil and balsamic glaze \$15.00

### **Soup**

Served with house baked bread \$22.00

### **Watermelon**

Watermelon compressed with balsamic vinegar, almond curd and basil oil (GF,VG) \$27.00

### **Chicken Galantine**

Chicken and pistachio mousse wrapped in prosciutto with a sherry raisin dressing (GF) \$29.00

### **Tuna Tartare**

Lemon purée and squid ink crisp (DF) \$31.00



**ON THE POINT**

LAKE ROTORUA | LUXURY LODGE

## **Main Course**

### **Herb Panisse**

Hummus with a smoked paprika crumb, tomato reduction, capsicum coulis and feta (VG) \$49.00

### **Venison Loin**

Goats cheese polenta cake, blueberry coulis and fermented beetroot (GF) \$58.00

### **Beef Fillet**

Blue cheese dauphinoise potatoes, seasonal vegetables and salsa verde (GF) \$60.00

### **Tiger Prawns**

New potatoes, asparagus and saffron mayonnaise (GF) \$53.00

### **Fish of the Day**

Paired with seasonal accompaniments curated daily by our Chefs \$59.00

### **On the Side**

Buttered baby potatoes \$16.00

Garden salad and vinaigrette \$15.00

Seasonal vegetables \$17.00

## **Dessert**

### **Selection of Homemade Ice-creams or Sorbets**

Ask the friendly waitstaff for available flavours \$15.00

### **Dark Chocolate Mousse**

Coffee foam and vanilla shortbread (GFO,VG) \$25.00

### **Strawberries and Cream**

Clotted cream ice-cream and meringue (GFO) \$25.00

### **Passionfruit Crème**

Mango and cardamon syrup \$25.00

### **Over The Moon Award Winning New Zealand Cheese Selection**

Fig and date chutney and house baked crackers \$39.00