



ON THE POINT

LAKE ROTORUA | LUXURY LODGE

Dinner Menu

Entrée

House Baked Bread

Truffle butter, olive oil and balsamic glaze \$15.00

Soup

Served with house baked bread \$22.00

Green Lipped New Zealand Mussels

Roasted nashi pears and fennel oil
(df, gf) \$33.00

Roasted Butternut Mousse

Cashew nuts and Dijon dressing (v,gf) \$31.00

Roasted Duck Breast

Confit yams and orange glaze \$32.00

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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Main Course

Beef Eye Fillet

Cauliflower purée, kumara fondant and beetroot chips
(gf) \$67.50

Seared Ōra King Salmon

Smoked Salmon risotto with capers, saffron oil and pickled
cucumber \$66.00

Roasted Eggplant

Corn and cherry tomato salsa, basil oil and crispy garlic
(v,gf) \$59.00

Seafood Trio

Tuna, Scallops, Prawns with a potato nest, sesame seed
dressing and Wakame \$66.00

Duo of Lamb

Lamb Loin and boneless shank, truffle mash and slow roasted
tomatoes (df, gf) \$64.00

On the Side

Truffle Chips (v,gf) \$17.50

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

Beans and Broccolini served with lemon oil and almonds (v) \$17.00

Dessert

Passionfruit Curd

Marble chocolate dome and vanilla macaroon (gf) \$30.00

Dark Chocolate Fondant

Peppermint Ice cream and Candied carrots (gf) \$28.00

Lemon Tart

Orange jelly and white chocolate sorbet \$29.50

Over The Moon Award Winning New Zealand Cheese Selection

Fig chutney, lavosh and house baked crackers \$39.00