



ON THE POINT

LAKE ROTORUA | LUXURY LODGE

Breakfast Menu

Kiwi Breakfast

Lamb mint sausage, house made bacon, portobello,
agria terrine, vine tomato, eggs your way
(GFO | DFO | VEGO | VO)

Turkish Egg

Fried bread, cultured cream, poached egg, chilli, our herbs
(GFO | DFO | VEGO | VO)

Buttermilk Pancake

Fruit compote, vanilla maple butter, our bacon, caramel banana
(GFO | VEGO)

Egg Croissant

Croissant matcha muffin, poached egg, tamarind hollandaise
choice of bacon, portobello, smoked salmon
(GFO | VEGO)

French Omelette

3 eggs

Choice of bacon, portobello, shallots, tomato,
smoked salmon, cheese
(GFO | DFO | VEGO)

Selection of House Made Breads

(GFO)

\$65.00 per adult, \$55.00 per child

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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Lunch Menu

Beef Burger

180g patty, pecorino, chipotle, lettuce, fries \$35.00
(GFO | DFO)

Fish of the Day

Your host will be happy to advise today's selection \$45.00
(GFO | DFO)

Sourdough Pappardelle

Hand cut, tomato carbonara, olives, witlof, hens egg \$35.00
(VEGO | DFO)

Chicken Focaccia

Buttermilk fried chicken, spiced cultures, our herbs,
pickled shallots \$35.00
(GFO)

Cheese Plate

A selection of NZ cheese, honeycomb, buckwheat,
nuts, brandy bread \$45.00
(GFO)

Selection of House Made Breads & Olives

\$25.00
(GFO)

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Dinner Menu

Entrée

House Baked Bread Selection

Truffle butter, olive oil and balsamic glaze \$15.00

Soup

Served with house baked bread \$22.00

Pine Smoked Pumpkin

Nutmeg brûlée and maple glaze (GF,VG) \$27.00

Prawn Mousse

Capsicum salsa and Chilli gel (GF) \$29.00

Venison Carpaccio

Fruit Compote, soda bread crisp and Greek yoghurt
\$31.00

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Main Course

Lions Mane Mushroom

Lentil tofu, sautéed mushrooms, charred shallot
and black garlic jus (VG,GF) \$55.00

Quail Breast and Chicken Thigh

Linguini, charred Brussel sprouts with a cream sauce
\$57.00

Fish of the Day

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

Sirloin of Beef and Seared Scallops

Braised red cabbage and star anise jus (GF,DF) \$60.00

Marinated Lamb Loin

Green tomato tarte tatin, garlic and kumara purée (DF)
\$60.00

On the Side

Buttered baby potatoes \$16.00

Garden salad and vinaigrette \$15.00

Seasonal vegetables \$17.00

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Dessert

Selection of Homemade Ice-creams or Sorbets

Ask the friendly waitstaff for available flavours \$15.00

Chocolate Marquise

Vanilla sponge, Crème Pâtissière and Frangelico jelly
(VG) \$25.00

Toffee Apple

Frozen toffee and apple parfaits, salted shortbread and
cider compressed apple \$25.00

Feijoa Mousse

Toasted oat crumble and feijoa purée \$25.00

Over The Moon Award Winning New Zealand Cheese Selection

Fig and date chutney and house baked crackers \$39.00

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Degustation Menu (SAMPLE)

6.30PM - Arrival

Pre-dinner drinks accompanied by three canapés

7.00PM - To Start

Volcanic Ciabatta

First Course

Crayfish Tart | Foie Gras | Sturgeon Caviar

Second Course

Hare Cappelletti | Prosciutto Sauce | Finger Lime

Palate Cleanser

EVO | Finger Lime

Third Course

Picanha | Aged Beetroot | Elderberry

Fourth Course

Deer Milk Ice Cream | Milk Cake | Sturgeon Caviar

To Finish

Chocolate Bon Bon

\$250 per person

Please note: This menu is an example of what may be served and is not a guarantee of what you will receive. The menu may change subject to seasonal availability.