



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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Set Dinner Menu (SAMPLE)

Soup

Roast Tomato and Capsicum

Entree

Sous Vide Chicken Roulade

With Crisp Skin, Sun Dried Tomato, Spinach, Cashew Nuts

Nautilus Sauvignon Blanc, Marlborough - 2024

Glass \$18.00

Mains

Wagyu Beef

With Smokey Brown Butter Mash, Braised Cabbage, Broccollini, Jus

Alpha Domus Merlot Cabernet, Hawkes Bay - 2018/19

Glass \$20.00

or

Fish of the Day

Lake Road Chardonnay, Gisborne - 2022

Glass \$18.00

Dessert

Ginger Beer Crème Brûlée

With Poached Pear

Forrest Botrytised Riesling, Marlborough

Glass \$16.00

\$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.