

# Entrée

## SEARED ATLANTIC SCALLOPS 🌿

green pea puree, spiced apple gel, dried prosciutto leaves, salmon caviar

\$29

## WARM DUCK RILLETTE 🌿

onion compote, toasted sour dough crisps, beetroot preserve and pickled vegetables

\$26

## TODAY'S SOUP 🌿 🌱

Lombardi home-made bread

\$18

## TWICE COOKED GOAT'S CHEESE SOUFFLÉ 🌱 🌿

petit salad, autumn relish, Melba toast

\$24

## CRISPY FREE RANGE PORK BELLY 🌿

buttered carrot whip, apple cider & pearl barley, orange and ginger jus

\$25

## GREEN LIPPED MUSSELS 🌿

freshly steamed, garlic, cream/tomato, basil/lemon, white wine

\$23

## OCEAN PLATE 🌿 🌿

tiger prawns, Akaroa smoked salmon, scallops, green lipped mussels, calamari, smoked fish parfait,  
market fish, octopus, tapenade, pickled vegetables, petite salad,  
Lombardi home-made bread

\$58 (for two)

🌿 *INSPIRED by her*

🌿 Lombardi signature dish

🌿 gluten free option available, please advise your waiter

🌱 vegetarian option

please advise your waiter in advance for all dietary requirements

# Main

## WILD FIORDLAND VENISON LOIN 🌿 🍷

parsnip puree, savoy cabbage, mushroom medley,  
black Doris plum, Game jus

\$42

## SOUS VIDE CENTRAL OTAGO LAMB RUMP 🍷

herb crusted, caramelised shallots, kumara & cannellini beans, Pinot jus

\$39

## SEAFOOD LINGUINE 🍷 🌿

selection of fresh seafood, cherry tomato, garlic, basil

\$35

## SOUTHLAND BEEF FILLET

grilled tiger prawn, braised beef cheek filo, pomme puree,  
beetroot tapenade, Madeira jus

\$42

## LOMBARDI TRIO 🍷 🌿

Aubergine, tomato, basil & parmesan roulade,  
spiced vegetable money bag, herbed cous cous

\$35

## AKAROA SALMON FILLET 🍷

saffron & pea risotto, clams, autumn greens, pea tendrils, lime & cumin foam

\$39

# Extras & Sides

bread & dips	\$18	vanilla potato gratin, parmesan	\$14
garlic & parmesan pizza bread	\$12	potato puree with green peas	\$12
rocket, pear, walnut, blue cheese salad	\$16	polenta chips w/ aioli	\$11
caesar salad	\$16	sauté autumn vegetables	\$16
garden salad	\$14	wilted greens with toasted almonds	\$16

# Wood Fired

## WOOD FIRED LASAGNE

our signature sensation

\$32

## CHILLI PRAWN PIZZA

charred capsicum, spring onion, fresh chilli, feta, mozzarella

\$26

## AUTUMN VEGETABLE PIZZA

honey roasted with spinach, mozzarella, blue cheese and pinenuts

\$25

## LOMBARDI PIZZA 2.0

olive oil & garlic base, parma ham, red onion, potato, roasted garlic, rocket, mozzarella

\$26

## TRADITIONAL MARGHERITA PIZZA

tomato, basil, mozzarella

\$23

## CHICKEN & BACON PIZZA

mushrooms, spring onions, olives, pesto, mozzarella, sweet chilli sauce, sour cream

\$26

## SPICY CHORIZO PIZZA

red capsicum, spring onion, mushroom, bocconcini

\$26

## SEAFOOD MARINARA PIZZA

smoked salmon, prawns, mussels, scallops, mozzarella

\$26

## YOUR CREATION PIZZA

or ½ & ½

\$32

gluten free bases available upon request, an additional \$2 charge per pizza is applicable  
please be advised a 2% surcharge will be applied on all credit card transactions

# Dessert

## CLASSIC CRÉME BRÛLÉE 🌿

ginger scented biscotti, blueberry compote

\$18

## CHOCOLATE TART

orange marmalade and pistachio ice-cream

\$19

## PEAR, WALNUT AND RICOTTA CAKE 🌿

Frangelico mascarpone, pear-cinnamon & cardamom compote

\$21

## GUILTY PLEASURE

chocolate brownie & baileys mousse, nougat & caramel ice cream,  
honey roasted macadamia, salted caramel popcorn

\$21

## APPLE CHEESECAKE 🌿

apple jelly, apple sorbet, apple crisps

\$18

## ORGANIC HONEYCOMB 🌿

selection of seasonal fruits

\$21

## SELECTION OF HOUSE MADE SORBETS & ICE CREAM 🌿

\$15

## AFFOGATO 🌿

house-made vanilla bean ice cream, org espresso  
your choice of liqueur – baileys, kahlua, cointreau, frangelico, drambuie

\$23



INSPIRED *by her*



lombardi signature dish



gluten free option available, please advise your waiter

# *Cheese*

whitestone windsor blue  
puhoi aged cheddar  
gibbston valley balfour (ewe's milk)  
whitestone camembert

served with wasser crackers & house-made accompaniments 🌿

\$15 each

## CHEESE SELECTION 🌿

your choice of three from the above

served with wasser crackers, walnut bread, honeycomb & home-made accompaniments

\$36

# *Dessert Cocktail*

ALL \$18

## TOBLERONE

baileys, frangelico, crème de cacao, chocolate, cream

## ESPRESSO MARTINI

absolut vanilla, kahlua, espresso

## CREME BRULÉE

42 below, vanilla liqueur, butterscotch schnapps, egg white, sugar

## DUNHILL 90

brandy, strawberry liqueur, crème de cacao, butterscotch cream float

## TIRAMISU

kahlua, baileys, crème de cacao, absolut vanilla, cream

## AFTER DINNER MINT

baileys, crème de cacao, crème de menthe, cream