

## BRUNCH INSPIRED

OUR SIGNATURE... FARMERS RÖSTI 🌾 ♯	\$18
swiss style potato & apple rösti, wilted spinach, poached eggs, confit cherry tomato, herb hollandaise	
w/ otago free- range bacon	\$21
w/ akaroa cold smoked salmon	\$23
SPICY WOOD FIRED EGGS 🌾	\$21
chorizo, tomato, chilli, beans, toasted sourdough	
PANCAKES STACK ♯	\$18
berry compote, maple syrup, chantilly cream	
AVOCADO & FETA SMASH 🌾 ♯	\$21
poached eggs, tomato relish, toasted sourdough	

## SANDWICHES

B.L.T 🌾	\$21
crispy bacon, lettuce, tomato, mayonnaise, turkish bread, fries	
TOASTED CLUB 🌾	\$21
chicken, bacon, lettuce, tomato, fries	
CHARGRILLED VEGETABLE SANDWICH ♯ ♯	\$21
chargrilled vegetables, olives, feta, rocket, fries	

## SALADS




CAESAR 🌾 ♯	\$16
cos, bacon, croutons, soft boiled egg, creamy caesar dressing	
CAESAR W/ CHICKEN	\$20
cos, bacon, croutons, soft boiled egg, creamy caesar dressing	
GARDEN 🌾 ♯	\$14
mixed leaves, tomato, cucumber, spring onion, lemon dressing	
LOMBARDI SALAD ♯ ♯	\$16
rocket, pear, blue cheese, walnuts	


🌿 Lombardi signature dish

🌾 gluten free option available, please advise your waiter

♯ vegetarian options

## WOOD FIRED PIZZAS

AUTUMN VEGETABLE PIZZA 	\$25
honey roasted with spinach, mozzarella, blue cheese and pinenuts	
CHICKEN & BACON 	\$26
mushrooms, spring onions, olives, pesto, mozzarella, sweet chilli sauce, sour cream	
SPICY CHORIZO PIZZA	\$26
red capsicum, spring onion, mushroom, bocconcini	
TRADITIONAL MARGHERITA 	\$23
tomato, basil, mozzarella	

gluten free bases are available for an additional \$2 charge per pizza 

## SIMPLE MEALS

TUSCAN SOUP  	\$18
Lombardi house-made bread	
TRADITIONAL WOOD FIRED LASAGNE  	\$32
our signature sensation	
OTAGO LAMB RUMP 	\$32
potato and pea mash, wilted greens, pan jus	
BEEF MEDALLIONS 	\$35
vanilla potato gratin, autumn vegetables, pan jus	
AKAROA SALMON 	\$30
saffron risotto, broccolini, lemon	
SEAFOOD LINGUINE  	\$35
selection of fresh seafood, cherry tomato, garlic, basil	
TWICE COOKED GOAT'S CHEESE SOUFFLÉ  	\$24
petit salad, autumn relish, Melba toast	
ANTIPASTO 	\$38
to share; cold meats, cheeses, pickled vegetables, home-made breads	