

Entrée

SEARED ATLANTIC SCALLOPS 🌿

fennel & citrus salad, lemon gelé, crisp prosciutto, saffron foam

\$29

DUCK RILLETTES 🌿

mixed leaves, cornichons, kalamata olives, cherry tomato confit,
truffle dressing, toasted sourdough

\$26

TODAY'S SOUP 🌿

lombardi home-made bread

\$18

ZUCCHINI & SPINACH FRITTERS 🌿

beetroot hummus, goats cheese, spiced red pepper pesto, herb oil

\$23

CRISPY FREE RANGE PORK BELLY 🌿

pickled apple, radish, apple gelé, spring onion béchamel, crackling crumb

\$25

TUATUA CLAM & KUKU MUSSEL RAVIOLI

asparagus & mussel petit salad, pickled onion, brioche crumb, mandarin oil

\$27

OCEAN PLATE 🌿

tiger prawns, house smoked salmon, 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 🍄

honey & lavender glaze, spiced beetroot confit, spätzli,
poached pear, rocket pesto, game jus

\$42

DUO OF CENTRAL OTAGO LAMB

herb & mustard crusted lamb cutlets, braised lamb shoulder roulade,
pearl couscous, minted pea puree, spring baby vegetables, pinot jus

\$42

SEAFOOD FETTUCINE 🦞🌸

selection of fresh seafood, cherry tomatoes, marinara sauce

\$37

SOUTHLAND BEEF FILLET 🦞

wild mushrooms, shallot confit, baby leeks, cress tapenade, toasted nut crumb, madeira jus

\$42

RISOTTO PRIMAVERA 🌿🦞

gibbston spring vegetables, parmigiano reggiano

\$35

CANTERBURY DUCK BREAST 🦞

potato macaire, carrot puree, broccolini, roasted date jam, game jus

\$39

AKAROA SALMON FILLET 🦞

lemon & spinach risotto, gibbston asparagus, asparagus cream

\$39

Extras & Sides

bread & dips	\$18	green beans w/ garlic & pancetta	\$14
sweet onion & parmesan pizza bread	\$12	asparagus & broccolini w/ nut crumb	\$16
freshly baked loaf	\$11	green pea potato mash	\$11
caesar salad	\$16	potato gratin	\$12
garden salad	\$14	seasonal vegetable w/ herb oil	\$15
greek couscous salad	\$16	polenta chips w/ aioli	\$11

Wood Fired

WOOD FIRED LASAGNE

our signature sensation

\$32

CHILLI PRAWN PIZZA

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

\$26

SPRING VEGETABLE PIZZA

asparagus, spring onion, baby spinach, puhoi brie, mozzarella

\$24

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

SICILIANA PIZZA

anchovies, salami, kalamata olives, fresh tomato, 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 CRÈME BRÛLÉE

berries, toasted nut crumb

\$18

KIWI 'PAVLOVA'

meringue textures, kiwi fruit, passionfruit cream, kiwi fruit sorbet, berry coulis

\$19

CENTRAL OTAGO 'GOLD RUSH'

chocolate brownie, dark chocolate sphere, honeycomb, hokey pokey ice cream, lemon gelé, chocolate soil

\$21

APPLE CHEESECAKE

apple jelly, apple sorbet, apple crisps

\$18

ORGANIC HONEYCOMB

selection of seasonal fruits

\$21

SELECTION OF HOUSE MADE SORBETS

\$15

AFFOGATO

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

\$23

SWEET TREATS TASTING PLATE

chef's daily selection

\$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