# Entrée

# SEARED ATLANTIC SCALLOPS

fennel & citrus salad, lemon gelé, crisp prosciutto, saffron foam \$29

### DUCK RILLETTES W

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

\$26

#### TODAY'S SOUP ₩

lombardi home-made bread

\$18

# ZUCCHINI & SPINACH FRITTERS Y W

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

Y 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 W



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 Y

gibbston spring vegetables, parmigiano reggiano

\$35

# CANTERBURY DUCK BREAST \*

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

\$39

#### AKAROA SALMON FILLET W

lemon & spinach risotto, gibbston asparagus, asparagus cream

\$39

# Extras & Sides

breads & 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 V

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 V

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

# Dessert

# CLASSIC CRÉME BRÛLÉE 🖤

berries, toasted nut crumb

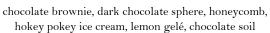
\$18

#### KIWI 'PAVLOVA'

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

\$19

# CENTRAL OTAGO 'GOLD RUSH' W



\$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



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