

ENTREE

& wine match recommendations



* **soft shell crab** 20

sugar snap peas, fennel, blood orange, remoulade

Amisfield sauvignon blanc

 **scallops** 22

pancetta, asparagus, tomato, spring corn veloute

Peregrine sauvignon blanc

 **heirloom tomato** 19

local tomatoes, burrata, aged balsamic, basil, sea salt

Wooring tree blondie

* **caesar salad** 18

baby cos, parmesan, five minute egg, bacon, croutons

Nevis Bluff pinot gris


 **edamame** 12

steamed soy beans, flake sea salt

Altitude pilsner


SIDES

 **truffle fries**- thick & chunky , herbs, sea salt, parmesan, harrisa aioli **large 20/small 12**

 **grilled asparagus**- local asparagus, meyer lemon, shaved pecorino **17**

duck fat potato 15

broccolini/kale- crushed almonds, fennel, prosciutto **15**

 **marinated olives**- house made bread **14**

 vegetarian

 gluten free

 inspired by her

 lombardi signature


 vegan

* gluten free on request

MAINS

& wine match recommendations


 **simply roasted chicken 28**
crushed perla potatoes, broccolini, pan drippings
Mt Difficulty McFelin Ridge chardonnay

 **wild fiordland venison 36**
swede, shitake, zucchini, cipollini onion, chervil, agra dolce sauce
Mt Edward pinot noir

 **eye fillet 36**
truffle mash, tobacco onions, wilted spinach, demi-glace
Church Road McDonald cab/sauv

 **merino lamb duet 36**
braised shoulder, back strap, minted peas, aubergine puree, lamb jus
Mt Difficulty pinot noir

 **daily catch 30**
smoked tomatoes, mussels, clams, scallops, saffron broth
Gibbston Valley China Terrace chardonnay

 **roasted cauliflower 26**
cashew cream, toasted pistachios, pickled cherries
Quartz Reef rose



THE STORY OF WILD NZ VENISON

A pioneering NZ spirit and desire to save our forests established heli hunting in the 1960's to manage destructive populations of deer. Now, we celebrate this goodness-filled delicacy.

Raised on the freshest of water and the cleanest of mountain air, wild venison is a staple on our menu each season.

WOOD-FIRED

& wine match recommendations



wood fired lasagne 25

Peregrine pinot noir

OUR LASAGNE STORY

Now twenty-one years on our menu, and considered the heirloom dish of Lombardi, our Woodfired Lasagne is the original recipe given us by our founding chef's Italian mother.

TO SHARE



seafood platter 50

nz daily catch, mussels, clams, soft shell crab, scallops, chili prawn, lemon, garlic toast

cheese board 28

imported and domestic cheese selection of local and imported cheeses, house made breads and preserves



vegetarian



gluten free



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lombardi signature



vegan

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