

ENTREE

& wine match recommendations



 scallops 22

grilled corn, cauliflower, capers, heirloom tomatoes, bacon froth

Mt Difficulty sauvignon blanc

*  marinated olives 15

house made bread

Gibbston Valley China Terrace chardonnay

 mista 19


heirloom tomatoes, burrata, prosciutto, basil, olive oil

Wooing Tree 'Blondie' rose

cannelloni 17

braised beef cheek, ricotta, parsley pesto, pomodoro

Stoneleigh pinot noir

*  bread & dips 15

house made breads, cold preserved olive oil, NZ butter

Stoneleigh sauvignon blanc

SIDES

creamy polenta 10

 makihiki chips - harrisa aioli, tomato sauce 11

 green beans - double smoked bacon, toasted almonds, brown butter 10

 grilled broccolini - charred kale, pistachio, olive oil 12

 vegetarian

 gluten free

 inspired by her

 lombardi signature

 vegan

* gluten free on request

PRIMI

& wine match recommendations

linguine alle vongole 23

clams, house made pasta, chili, garlic, parsley

Nevis Bluff pinot gris

spaghetti carbonara 22

italian bacon, english pea, parsley, black pepper

Wooing Tree 'Blondie' rose

spinach ravioli 19

butter, sage, parmesan

Stoneleigh sauvignon blanc

MAINS

& wine match recommendations

gallo al forno 28

wood fire roasted chicken, mashed potato, spinach, chicken jus

Gilbston Valley China Terrace chardonnay

wild fiordland venison 36

NZ mushrooms, nectarine mostarda, beetroot, port reduction

Mt Edward pinot noir

eye fillet 36

potato gratin, summer vegetables, red wine jus

Nevis Bluff pinot noir

alpine salmon 32

romesco, summer vegetable, chicken jus

Mt Difficulty sauvignon blanc

lamb rump 30

merino lamb, creamy polenta, ratatouille

TED pinot noir



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

Trinity Hill Merlot

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.

PIZZA

salumi 21

pepperoni, oregano, fresh mozzarella, crushed tomatoes

chicken & bacon 20

basil pesto, crema agria, barbecue sauce



formaggio 19

roasted garlic, mozzarella, ricotta, parmesan, oregano



margherita 18

san marzano tomatoes, fresh mozzarella, basil

TO SHARE



seafood platter 85

new zealand oysters, clams, scallops, alpine salmon, garlic toast

cheese board 35

gibbston valley cheeses, house made breads and preserves
ask our friendly staff for today's selection



vegetarian



gluten free



inspired by her



lombardi signature



vegan



gluten free on request

