

ENTREE

& wine match recommendations

 scallops 25

truffle celeriac pure, roasted carrots, bacon lardoons, mustard verjus

Mt Difficulty sauvignon blanc

  goat cheese and beetroot salad 18

heirloom beetroot, goat cheese, candied pecans, radish, aged balsamic

Wooing Tree 'Blondie' rose

cannelloni 18


braised beef cheek, ricotta, parsley pesto, pomodoro

Stoneleigh sauvignon blanc

smoked seafood chowder 19

prawns, scallops, mussels, garlic toast


Gibston Valley China Terrace chardonnay

 pork belly 22


confit free range pork, sunchoke pure, port wine poached pears, crispy brussels sprouts

Stoneleigh pinot noir


SIDES


 mashed potatoes 10


 makihiki chips - harrisa aioli, tomato sauce 11

 pan roasted brussels sprouts - brown butter, sherry vinegar, pickled shallots 11

 grilled broccolini - charred kale, pistachio, olive oil 12


 bread & dips - house made breads, cold preserved olive oil, NZ butter 15

*  marinated olives - grilled house bread 15

 vegetarian

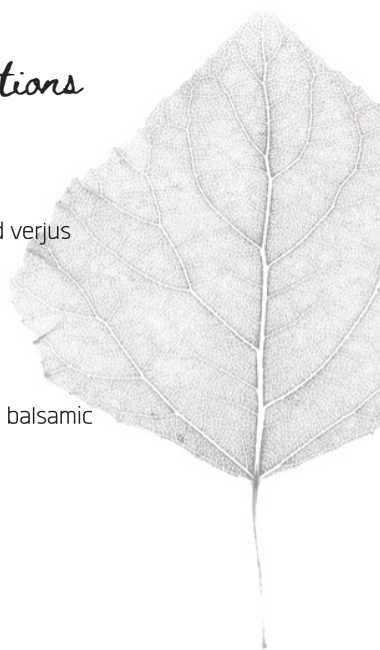
 gluten free

 inspired by her

 lombardi signature

 vegan

* gluten free on request



PRIMI

& wine match recommendations

fettucine 27

prawns, NZ organic mushrooms, smoked tomatoes, parsley

Nevis Bluff pinot gris

potato gnocchi 25

fennel sausage, broccolini, chili, parmesan

Wooing Tree 'Blondie' rose



pumpkin ravioli 22

brown butter, hazelnut, pecorino

Stoneleigh sauvignon blanc

MAINS

& wine match recommendations



wild fiordland venison 38

pumpkin pure, NZ mushrooms, beetroot, port reduction

Mt Edward pinot noir



eye fillet 36

potato gratin, winter vegetables, red wine jus

Nevis Bluff pinot noir



canter valley duck 32

roasted kumara pure, braised savoy cabbage, pickled cherries

Gibbston Valley China Terrace chardonnay



alpine salmon 32

farro barley risotto, trifolati vegetable, vichyssoise sauce

Mt Difficulty sauvignon blanc



braised lamb shank 30

merino lamb, mashed potatoes, wilted spinach, braising jus

IED 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 30

I am George Shiraz

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



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

