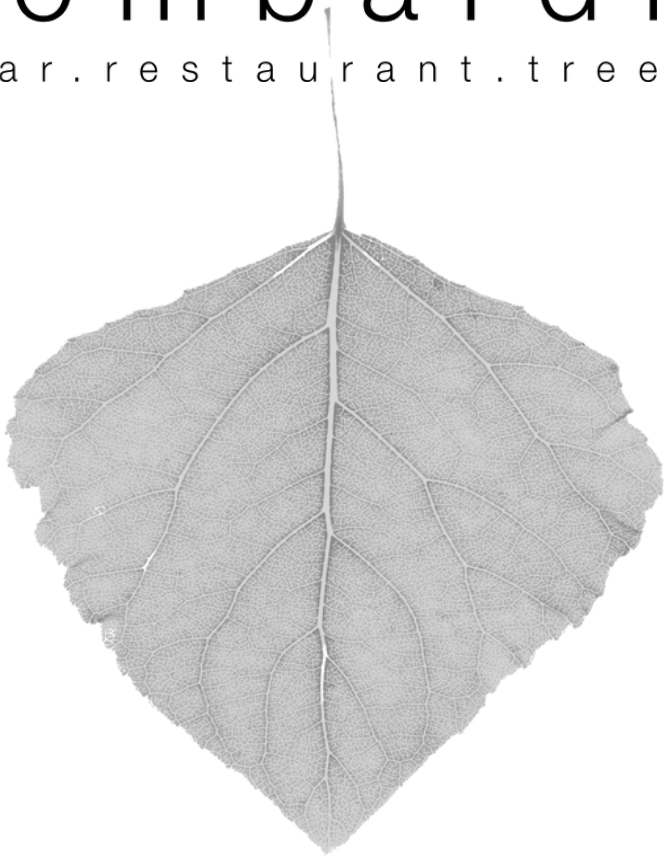


l o m b a r d i

b a r . r e s t a u r a n t . t r e e



# entrees

scallops	squid ink orzo, salmon caviar, sorrel...25 <i>Mt Difficulty sauvignon blanc</i>	G
heirloom beetroot salad	goat cheese, candied walnut, radish, aged balsamic...22 <i>No.1 Methode Traditionelle</i>	G V ∅
calamari frito	spicy marinara, crispy jalapeno, harissa aioli, lemon...23 <i>Wooring Tree 'Blondie' rose</i>	
tomato salad	locally grown tomatoes, seasonal greens, burrata, balsamic & olive oil, sea salt...19 <i>Gibbston Valley China Terrace chardonnay</i>	V ∅
pork belly	confit free range pork, rhubarb marmalade, mustard greens...23 <i>Stoneleigh pinot noir</i>	G

# mains

wild fiordland venison <i>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.</i>	maple roasted pumpkin, wild mushrooms, broccolini, pickled cherries, venison jus ...43 <i>Mt Edward pinot noir</i>	G
eye fillet	potato gratin, mushroom duxelle ravioli, red wine jus ...41 <i>Nevis Bluff pinot noir</i>	G
canter valley duck	purple potato, confit leg, bok choy, poached cranberries ...36 <i>Gibbston Valey China Terrace chardonnay</i>	G
blue cod	crisp potato, prawns, mussels, lobster veloute...38 <i>Mt Difficulty sauvignon blanc</i>	G
lamb back strap	lentils, glazed carrot, garden herbs, pickled mustard seeds ...42 <i>Ted Pinot Noir</i>	G
linguine pescatore	fresh seafood, chili, parsley, toasted lemon thyme crumb ...31 <i>Nevis Bluff pinot gris</i>	
roasted cauliflower	harissa, zataar toasted seeds, cashew cream, garden greens ...28 <i>Wooring Tree 'Blondie'</i>	G V ∅ ∅

# wood-fired

## wood fired lasagne

homemade bolognese, marinara sauce,  
béchamel, mozzarella,  
parmesan cheese... 32

*Jacob's Creek shiraz*

*Now 22 years on our menu, and considered the heirloom dish of lombardi, our woodfired lasagne is inspired by the original recipe given us by our founding chef's Italian mother.*

## pizza

*gluten free bases are available*

### salumi

pepperoni, oregano, fresh  
mozzarella, crushed  
tomatoes...25

### lombardi

chorizo, roasted capsicum,  
jalapeno...24

### chicken & bacon

basil pesto, crema agria,  
barbecue sauce...25

### margherita

san marzano tomatoes,  
fresh mozzarella, basil...22

**V**

# sides

**gratin potatoes** 13

**V**

**makikihi chips** harrisa aioli, tomato sauce...13

**V**

**green beans** brown butter, toasted almonds...11

**G V**

**grilled broccolini** charred kale, pistachio, olive oil...12

**G V**

**bread & butter** house made bread, cold preserved  
olive oil, NZ butter...16

**V**

**marinated olives** grilled house bread...15

**G V**

- G** gluten free
- G** gluten free on request
- V** vegetarian
- V2** vegan
- ∅** vegan on request

INSPIRED  
*by her*

**@** @hotelstmoritz  
**#** #lombardi