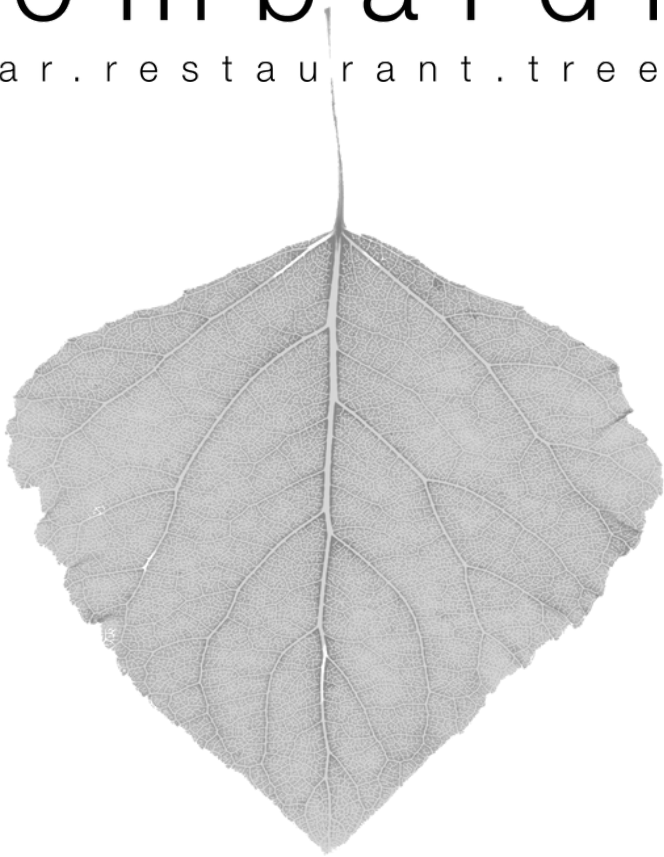


l o m b a r d i

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



# entrees

seasonal NZ oysters

mignonette, horseradish, lemon... **G**  
market price

*No.1 Methode Traditionelle*

scallops

romesco sauce, shaved fennel,  
radish, peas, roasted carrots...25

*Mt Difficulty Sauvignon Blanc*

roquet salad

caramelised walnut, shaved  
pears, witloof, citronette, sea  
salt...21 **G V ∅**

*Gibbston Valley China Terrace  
Chardonnay*

caesar salad

focaccia croutons, 62 degrees  
egg, anchovies, crispy bacon,  
parmesan...23 **G**

*Nevis Bluff Pinot Gris*

pork belly

confit free range pork, peas,  
charred onion, apple brandy  
sauce...25 **G**

*TED Pinot Noir*

# mains

fare game 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.*

kumara pure, crispy brussels  
sprouts, confit black currant  
jus...43 **G**

*Mt Edward Pinot Noir*

wakanui eye fillet

mashed potato, pancetta,  
oyster mushrooms, braised  
onion, red wine jus...43 **G**

*TED Pinot Noir*

duck breast

canter valey duck, parsnip,  
beetroot, kohlrabi, port wine  
jus...38 **G**

*Nevis Bluff Pinot Noir*

blue cod

tua tua clam 'chowder',  
prawns, mussels, chilli oil...38 **G**

*Gibbston Valley China Terrace  
Chardonnay*

rigatoni agnello

braised merino lamb, pea, mint,  
chilli, pine nuts, pecorino...32

*Wooing Tree Blondie*

root vegetable terrine

seasonal vegetables, smoked  
eggplant, toasted hazelnut,  
herbs ...31 **G V ∅**

*Amisfield Riesling*

*Wooing Tree 'Blondie'*

**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

san marzano tomatoes,  
fresh mozzarella, basil,  
pepperoni...29

*Altitude IPA*

### chicken & bacon

basil pesto, crema agria,  
barbecue sauce...28

*Emerson Pilsner*

### margherita

san marzano tomatoes,  
fresh mozzarella, basil...24

*Altitude Hazy IPA*

**V**

# sides

<b>mashed potatoes</b>	14	<b>G V</b>
<b>parmesan chips</b>	makikihi chips, herbs, aioli, tomato sauce...15	<b>G V</b>
<b>brussel sprouts</b>	crispy shallots, agro dolce sauce...14	<b>G V</b>
<b>grilled broccolini</b>	charred kale, pistachio, olive oil...12	<b>G V</b>
<b>bread &amp; butter</b>	house made bread, cold preserved olive oil, NZ butter...16	<b>V</b>
<b>marinated olives</b>	grilled house bread...13	<b>G V</b>

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

INSPIRED  
*by her*  
@hotelstmoritz  
#lombardi