

STARTERS

Garlic Truffle Bread \$9

Garlic, Cheese and Truffle Bread \$11

Trio of South Island Salmon* \$19

Parfait, cannelloni & beetroot cured salmon & lemon oil

Crispy Fried Calamari* \$18

Edamame hummus, chickpea salsa

Smoked Pulled Pork Voluvant \$17

Sticky BBQ smoked pork, rocket

Grilled Moroccan Marinated Chicken Tenderloin*

Entrée \$17 / Main \$31

Soba noodles, satay dressing, julienne vegetable, fresh herbs, toasted nuts & seeds

Goat Cheese Parfait \$18

Aubergine & red pepper bruschetta, fig compote, balsamic reduction & lavosh

BURGERS

all burgers are served with fries

Jim Beam Burger* \$25

2x100g beef patties, smoked cheese, Jim Beam sauce, salad, sandwich stackers and our special Smoke sauce

Pulled Beef Burger* \$25

12 hour smoked beef brisket, milk bun, southern fried onions, iceberg lettuce, rhubarb and citrus salsa

Waffle Chicken Open Sandwich \$25

Smoke fried chicken, salad, sandwich stackers on a waffle with ranch dressing and Canadian maple syrup

Burger of the Moment POA

Please ask for today's creation

MAINS

Market Fish and Chips* \$25

Beer battered served with fries, Lake House Salad and aioli

Lake House Salad* \$22

A fresh and tasty combination of roasted veg, salad greens, nuts, seeds, smoked beetroot, feta, basil dressing. Add smoked chicken +\$6 add Halloumi +\$6 add smoked salmon +\$7

Pumpkin & Roasted Onion Ravioli \$27

Cashew butter creamy curry sauce, roasted cauliflower, saffron oil & shaved parmesan

South Island Salmon* \$35

New Zealand fruikaki, beetroot reduction, potato & herb rosti, crispy bacon, rocket & seafood emulsion

Twice Cooked Pork Belly* \$34

Whole grain mustard mash, peas bonne femme, berry & apple compote and jus

Grilled Lamb Backstrap* \$39

Potato mille-feuille, vegetable caponata, feta crumble & balsamic reduction. Served MR

Beef Sirloin 250grm* \$36

Wholegrain mustard mash, burnt leek, caramelised beetroot and choice of sauce

Canterbury Ribeye 300grm* \$39

Lake House Salad, potato crispers, onion rings and a choice of sauce

Sauces

Red wine jus, mushroom sauce, garlic truffle butter

***Is or can be made GF**

Please be aware we are not a gluten free or nut free kitchen but have best practices in place to keep these items separate.

PLEASE ADVISE WAIT STAFF ON ORDERING.

SMOKE
SLOW SMOKED AMERICAN BBQ

Our meats are cooked to perfection by our passionate Smoke team in our two, custom built, 1.5 tonne, wood fired smokers.

Our Pitmasters start early in the morning and smoke all day bringing you delicious and authentic wood fired American Low and Slow BBQ.

Because we want you to have the most delicious and freshest BBQ we offer platters which change regularly. Ask for today's low and slow smoked meats.

SMOKE PLATTERS ARE SERVED WITH 3 BBQ MEATS, WAFFLE FRIES, SMOKE SLAW, PICKLES AND OUR OWN SMOKE BBQ SAUCE

PLATTER FOR 1* - \$32

PLATTER FOR 2* - \$62

Add another meat \$12

SIDES

Smoked Maple Beans with Apple Wood Smoked Bacon \$7

Smoke Slaw \$6

Fries \$6

Onion Rings \$7

BEEF SHORT RIBS \$45 *

A massive bone in, 12 hour smoked beef rib served with Lake House Salad, waffle fries and BBQ sauce

ST LOUIS PORK RIBS \$34 *

A "Smoke" speciality - Premium quality 6 hour wood smoked St Louis style ribs. - served with waffle fries and slaw

HOT WINGS CHALLENGE \$35 *

(waivers must be signed 18+ only)

Includes a T shirt if you complete the challenge. Our 5 chili wings start from a tingling jalepano level and end in a brain destroying experience. Includes a cooling ice cream sundae

DESSERTS

Cheesecake Sponge \$15

Layers of red velvet sponge, cheesecake filling, dreamy chocolate sauce

Chocolate Coconut* \$15

Chocolate dome filled with coconut parfait served with monin rose fruit salad

Black Doris Plum Crostata \$14

Gingernut mascarpone & crème anglaise

Lake House Belgium Waffle* \$14

Waffle coated with cinnamon and sugar topped with ice cream, macadamia nuts, sauce and fruits

Dessert of the Day

Ask for today's special

Affagato \$13 Add a Liquer \$6

Served with espresso ice cream, a shot of coffee, chocolate brownie and a lady finger.

COCKTAILS

Espresso Martini \$15

Patron XO café, vodka, frangelico, espresso

Butterscotch Crumble \$15

Baileys, butterscotch schnapps, coffee, ice cream, crumble

Liquor Coffee \$14

Espresso coffee with your choice of liqueur topped with whipped cream

Digestif

Glenlivet Founders Reserve \$11

Glenfiddich 12 years \$13

Glenfiddich - 15 years \$15

Glenlivet 15 years \$16

Remy Martin \$15

Dows Fine Ruby Port \$11

Dows Tawny Port \$11

De Bortoli Port - 21 years \$14



FUNCTIONS

We are function specialists and love special occasions at The Lake House. Got something special coming up? Let us know and we will take care of everything for you. Weddings, Anniversaries, birthdays and more. We can take all the stress out of the big day. Talk to our Restaurant Manager today to get an information pack.

SMOKE ROLLESTON

Opened in March 2021 Smoke Rolleston is our new restaurant. Focused on Low and Slow American BBQ and Steak Bar, this great new venue is a must stop when heading into or out of Christchurch. Based on our concept in Ashburton our pit master smokes for Rolleston daily. Come see us there.



www.lakehouselakehood.co.nz



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