



# DINNER MENU

If you have any dietary requirements please let us know on ordering as many of our dishes can be modified to suit.

## ENTREE

**GARLIC BREAD \$10**

**CHEESY GARLIC BREAD \$12**

**DUCK LIVER PATE \$18**

Fig & onion relish, toasted ciabatta

**PAN FRIED TIGER PRAWN \$19**

pickled cucumber, celery puree, mango & avocado salsa

**CAULIFLOWER, ONION, CHEESE & WALNUT CROQUETTE \$17**

Beetroot hummus, crumb feta, soft herb, balsamic reduction

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## MAINS

**MARKET FISH OF THE DAY \$**

Ask for today's catch

**LEMON & FENNEL RISOTTO \$29**

Roast vegetable, truffle oil, shaved parmesan

**TWICE COOKED PORK BELLY\* \$37**

Panko crumbed, carrot & ginger puree, potato rosti, greens, plum & tamarillo chutney

**PORT BRAISED LAMB SHANK\* \$38**

Paris mash, winter veg, red wine jus

**SOUTH ISLAND SALMON\* \$37**

Pan fried salmon, lemon & fennel risotto, tempura spring onion, smoked chipotle relish

**CANTERBURY RIBEYE\* 250 gm \$42**

Onion & potato gratin, confit garlic, spinach, tomato jam, a choice of sauce

Sauce: red wine jus, mushroom sauce, garlic butter

**PLATTER FOR 1 \$36**

Low and slow American BBQ served with 3 meats, fries, slaw, bbq sauce and tortillas

**ST LOUIS PORK RIBS \$34**

A Smoke speciality – smoked for 6 hours, rubbed and basted to perfection

Served with fries. Half rack

**JIM BEAM BURGER \$25**

2 x beef patties, Jim Beam sauce, sandwich stacker, salad, cheese, mayo

**SIDES \$8:** Fries with aioli, Onion ring with spicy ranch dressing, Roast vegetable with herb butter, Mash potato with truffle oil, Green salad with basil dressing

# LUNCH MENU

If you have any dietary requirements please let us know on ordering as many of our dishes can be modified to suit.

## TO SHARE

**GARLIC BREAD** \$10

**CHEESY GARLIC BREAD**  
\$12

**Duck Liver Pate**  
Fig & onion relish, ciabatta  
\$18

**PAN FRIED TIGER PRAWNS**  
Pickled cucumber, celery  
puree, mango & avocado  
salsa  
\$19

**HONEY BUTTER FRIED CHICKEN**  
Marinated in buttermilk and  
deep fried.  
\$17

## BURGERS

**CHICKEN WAFFLE**  
Fried chicken, Belgium  
waffle, sandwich stacker,  
salad, maple syrup  
\$25

**JIM BEAM BURGER**  
2 x beef patties, Jim Beam  
sauce, sandwich stacker,  
salad, cheese, mayo  
\$25

**PULLED BEEF BURGER**  
Smoked pulled beef,  
rhubarb salsa, onion rings,  
salad  
\$25

## MAINS

**MARKET FISH AND CHIPS**  
Beer battered served with  
fries, Lake House salad and  
aioli.  
\$29

**LAKE HOUSE SALAD\***  
A fresh and tasty  
combination of roasted veg,  
salad green, nuts, seeds,  
beetroot, feta, basil dressing  
\$24  
Add grilled chicken +\$7 add  
Halloumi +\$7 add smoked  
salmon +\$8

**SEAFOOD CHOWDER**  
Creamy, seafood soup,  
garlic bread  
\$30

**LEMON & FENNEL RISOTTO**  
Roast vegetable, truffle oil,  
shaved parmesan  
\$29

**SOUTH ISLAND SALMON\***  
Pan fried salmon, lemon &  
fennel risotto, tempura  
spring onion, smoked  
chipotle relish  
\$37

**CANTERBURY RIBEYE\***  
Lake House salad, fries,  
onion rings and a choice of  
sauce  
Red wine jus, mushroom  
sauce, garlic truffle butter  
\$42

## SMOKE

Our meats are cooked to  
perfection in our 2 x 1.2  
tonne smokers. Our team  
start early in the morning  
and smoke all day to bring  
you delicious and authentic  
wood fired American BBQ

Because we want you to  
have the freshest BBQ we  
change our platters  
regularly. Ask for today's  
meats

**BRISKET PLATTER**  
Includes slaw, fries, tortillas  
\$24

**PLATTER FOR 1**  
Includes today's meats,  
slaw, fries, pickles, tortillas  
\$36

**PLATTER FOR 2**  
Includes today's meats for 2,  
slaw, fries, pickles, tortillas  
\$68

Add another meat \$12

**ST LOUIS PORK RIBS**  
A Smoke speciality –  
smoked for 6 hours, rubbed  
and basted to perfection  
Served with fries  
Half rack  
\$34