



DINNER MENU

ENTRÉE

GARLIC BREAD \$10 Or 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

MAINS

MARKET FISH OF THE DAY \$
Ask for today's catch

MUSHROOM RISOTTO \$29
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

VENISON MEDALLION \$42
Grilled medallions, kumara rosti, prune and rhubarb puree, braised cabbage and blackberry jus

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

***is or can be made GF. Or meals can be modified to suit dietary requirements so please ask on ordering. Please note we are not a GF or nut free kitchen and there are traces of these in our prep areas**

LUNCH MENU

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

MUSHROOM RISOTTO
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