



## Dinner menu

Overlooking the Kaikainui Lake, and the 18th green. The Lakes Restaurant offers contemporary dining with brilliant lake views and elegant surroundings. The Lakes Restaurant features modern local cuisine using the finest seasonal produce. The seasonal menu is complemented by an extensive wine list featuring renowned labels.

*'The Lakes has brilliant cuisine'*

virtualtourist.com

*'The breakfast was fantastic'*

tripadvisor.com

*'The food was divine'*

Dineout.co.nz

## to start

**freshly baked bread** 12.5  
served with dips & spreads

## entrée

**roasted pumpkin soup** 13.0  
chestnuts, crispy sage & crème fraîche (g\*)

**confit duck geiser** 19.0  
roasted butternut, baby endive, citrus, pistachios & maple syrup

**baked goats cheese** 18.0  
beetroot & walnut salad, watercress, vincotto & soubise

**seafood chowder** 18.0  
creamy veloute base with smoked fish, marlborough mussels & shrimps

**pan roasted scallops** 19.0  
cauliflower puree, smoked bacon, raisin & curry dressing

**prawn escabeche** 18.0  
sauce marie rose, avocado, citrus & local salad leaves

(g) – gluten free (g\*) – gluten free, without bread (v) – vegetarian  
One account per table. All prices are inclusive of GST. Credit card payments incur a 2% credit card fee.

## main



### **crumpy's wild pork and watercress** 37.0

our Monteith's Wild Food Challenge dish  
pot roast shoulder of wild boar, smoked eel, apple, fennel  
& watercress salad, parisienne of vegetables, Celtic scented  
cous cous & cider foam  
matched with a complimentary glass of Monteith's apple cider

### **shank of cardrona merino lamb** 31.0 (g)

slow braised with parsnip and cumin risotto,  
gremolata & honey glazed yams  
*(please allow cooking time of 20min)*

### **pan roasted groper** 38.0 (g)

etuvée & puree of jerusalem artichoke, bok choy,  
pancetta & crispy shallots

### **roast rump of venison** 39.0

dauphinoise potato, koffman cabbage,  
onion compote & cocoa jus

### **ribeye of wakanui blue grain fed beef** 39.0

pont neuf potato, celeriac puree, spinach & béarnaise sauce (g\*)

### **free range corn fed chicken** 38.0

pot pie of leg, poached & roasted breast with  
shallot jus & creamed leeks

### **potato & herb gnocchi** 25.0

rocket, mushrooms, gorgonzola, grilled aubergine  
& roast garlic

### **fresh linguini** 23.0

semi dried tomatoes, baby spinach, olive oil pine nuts & taleggio

## sides

garden salad 6.5    fries 6.0    roasted vegetables 6.5

(g) – gluten free (g\*) – gluten free, without bread (v) – vegetarian  
One account per table. All prices are inclusive of GST. Credit card payments incur a 2% credit card fee.