

# THE LAKES

*New Zealand grows some of the finest culinary ingredients in the world.  
From the deep blue salted waters that surround this magnificent country, across  
the fertile pastures of our agriculture plains to the robust and rugged mountains,  
there is an abundance of ingredients year round that our culinary team utilizes, to  
bring to the plate some of our local fare.*

*The Lakes team invites you to enjoy one of life's simplest pleasures  
The sensation of taste*

# THE LAKES

## **Starters**

Toasted ciabatta bread with lepanto olive selection and NZ butter 12

## **Entrees**

Baby beetroot with thyme and goats cheese mousse, crisp kale,  
and roasted pistachio nuts with a sweet and sour balsamic glaze (g,d,v) 20

Akaroa smoked salmon and avocado cream cheese tart, with baby  
salad greens and dijonnaise dressing 19

Duck char Siu salad with crumbled feta, cherry tomato, cucumber,  
crispy noodle and sweet chilli vinaigrette (d) 22

Vietnamese nori vegetable roll with marinated rare seared venison,  
lime, black sesame and soy dressing (d) 19

Basil and creamed zucchini soup with parmesan biscotti (v,g) 16

Seafood tasting plate, Atlantic scallops, pea puree, coconut crumbled  
prawns, capsicum salsa and seasonal tempura oyster, Japanese mayo,  
pickles (d) 25

(g) gluten free (g\*) gluten free option available on request (v) vegetarian (d) dairy free

***Please note when paying bill by credit card, there will be an additional 2% bank fee***

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## Mains

Grilled Hereford beef fillet, herb and potato rosti with barbeque beef brisket and mushroom vol-au-vent, cauliflower puree, and roast garlic jus	39
Southern whole baked flounder, with salsa Verde, new perla potatoes, and side salad (g,d)	35
Venison striploin, with grilled courgette, tomato concasse, roasted kumara, and parmesan wafer, Spanish sausage, jus roti (g)	41
Herb and mustard crusted rack of Canterbury lamb, braised potato gratin, wilted baby spinach, spring pea puree, and minted jus	42
Seared groper fillet, smoked aubergine puree, with a tiger prawn and salmon ravioli, baby leeks, and crayfish bisque	41
Roast pumpkin falafel, with tzatziki sauce, olive dust, cherry tomato and shaved cucumber salad, with sweet balsamic glaze (v)	33
Grilled chicken supreme, stuffed with jalapeno peppers and cream cheese, with roast red capsicum polenta, spring greens, basil and white wine sauce (g)	38

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Proud to be part of the Peppers Gourmet Food Trail.

Visit [peppers.co.nz/food](http://peppers.co.nz/food)

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## **Salads**

Salads can be served as mains on request

Local honey roasted pear salad with toasted walnuts, blue cheese, kumara crisps and sweet balsamic dressing (v)	15/22
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Caesar salad with streaky bacon, toasted croutons, and soft boiled egg	15/22
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Add southern fried chicken	7
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## **Sides**

Green salad with honey mustard vinaigrette (v,d)	9
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Sautéed spring vegetables (v,d)	9
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Buttered new perla potatoes (v,d)	12
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## **Dessert**

Deconstructed lemon cheesecake with Anzac crumble and fresh strawberries (v)	16
Central Otago cherry tart and meringue with vanilla bean ice cream (v)	16
Vanilla panna cotta with dark chocolate ganache, roasted pistachio nuts and raspberry sauce (v)	16
Banana, caramel waffle, with white chocolate mousse and blueberries (v)	16
Whitestone cheese board selection, with quince jelly, walnut oat crackers (v)	25

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## **Dessert Wines**

A.domus "Leonada" L.H Semillon \$12

## **Port Wines/Sherry**

Barros Ruby Port \$13

Barros 10 year old \$13

Tio Pepe Sherry \$13

## **Liqueurs**

Baileys	8.5
Cointreau	8.5
Frangelico	8.5
Grand Marnier	8.5
Southern Comfort	8.5
Kahlua	8.5
Galliano Vanilla	9.5

## **Coffee**

Flat White	4.5
Cappuccino	4.5
Latte	4.5
Mochachino	4.5
Long Black	4
Short Black	4
Liqueur Coffee	13