



BISTRO LAGO

SET MENU | \$102pp

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BISTRO LAGO

TO SHARE

Handcrafted Breads

ENTREE (Choose 1)

Crispy Calamari
Nduja mayonnaise, coriander,
lemon

Warm Burrata 🌿
Green minestrone, parmesan broth,
house made focaccia

Chicken Liver Parfait on Toast
Brioche, grilled mushrooms, truffle,
onion caramel, chives

Little Gem lettuce 🍷
Caesar dressing, pancetta, soft
boiled egg, parmesan

DESSERT (Choose 1)

Whittaker's Cherry and
Chocolate Mousse
Rocky road meringue, cherry,
pistachio

Speculoos Crème Caramel
Vanilla mascarpone, speculoos
biscuit, poached fruit

Lime Meringue Cheesecake

Chefs Selection of
New Zealand Cheese
Served with crackers, quince
paste, honeycomb and nuts

MAIN (Choose 1)

Hand Cut Pappardelle 🌿
Heirloom tomatoes, Kalamata
olive, chili, basil, pecorino

Coastal Lamb Rump
Seared carrot, green harissa, lamb
shoulder croquette

Chicken Breast 'Panzenella'
Gnocchi romaine, chimichurri

Ora King Salmon Fillet
Roasted cauliflower, citrus
grenobloise, baby capers,
sourdough croutons

SIDES (To Share)

Chilled green pea, 🌿 🍷
freshly chopped mint, sheep's
feta, extra virgin olive oil

Roasted broccoli, 🌿
whipped goat's cheese

Buttered Potato Puree, Smoked
Bone Marrow Gravy