BISTRO LAGO

SNACKS

SHRIMP TOAST | 14 EACH
pork Lard, chilli, sesame, kewpie mayo, sriracha

BEEF CHEEK NUGGETS (2) | 16
jalapeno, coriander

WARM FOCACCIA | 13
seaweed butter

ENTRÉE

MARKET SOUP | 28 🌿
inspired by the market and season

CHILLI FRIED CALAMARI | 27 ✹
'bagna cauda', lemon, harissa oil

HAKU KINGFISH TARTARE | 28 ✹
seared avocado, chilli, crème fraîche, raddish fennel lavosh

MALTAGLIATI PASTA | 28
duck leg ragu, parsley pistou, reggiano

SKULL ISLAND KING PRAWNS | 30
vadouvan butter, green chili, parker house rolls

MAINS

CANTERBURY DUCK | 42 ✹
confit parsnip, tamarillo ketchup, duck jus

TAUPO LAMB NAVARIN | 48
green harissa

MARKET FISH | 44 ✹
roasted sunchokes, truffle, chicken jus

WILD CUT DEER | 49 ✹
whipped almond, smoked beets, juniper

CELERIAC | 32 🌿 ✹
salt baked, remoulade, velouté

BEER BATTERED GISBOURNE TARAKIHI & CHIPS | 39
malt vinegar gribiche (contains egg)

FROM THE GRILL

Choose your cut

TAUPO SCOTCH 300G | 59 ✹

SPECKLE PARK SIRLOIN 300G | 51 ✹

EYE FILLET 180G | 49 ✹

TAUPO LAMB RACK 250G | 52 ✹

LINE CAUGHT KINGFISH 200G | 42 ✹

ORA KING SALMON 200G | 44 ✹

Choose your sauce

GREEN PEPPERCORN

CAFÉ DE PARIS

CREAMED MUSHROOM

RED WINE JUS

SIDES

SHOESTRING FRIES | 15 🌿 ✹
pecorino, truffle oil

WHIPPED POTATO | 15 🌿 ✹
brown butter, chives, feta

FRIED BRUSSEL SPROUTS | 15 🌿 ✹
fresh ricotta, crispy chilli oil

BURNT CABBAGE | 15 🌿 ✹
feta, capers, balsamic glaze

LITTLE GEM LETTUCE | 15 🌿 Ⅴ ✹
shaved celery, toasted almond, lemon, chive

🌿 Vegetarian   ✹ Gluten Free   Ⅴ Vegan on request   Ⓓ Dairy Free

BISTRO
LAGO