



\$105 per person

**Includes breads & whipped butters and shared sides,
with a choice of entrée, main and dessert.**

A three-course set menu celebrating seasonal produce
and signature **Bistro Lago** flavours.



Please make your server aware of any dietary requirements. While we will make every effort to accommodate these, we cannot guarantee 100% exemption of dietary from any dish.

to share

Parker House Rolls & Whipped Butters

entrée

Housemade Wild Venison Bourdin Noir | d
quail egg, pickled onion, truffled potato foam

Heart of Romaine | v, d, g
vegetarian parmesan dressing, shaved parmesan, black garlic crouton

Kinloch Honey & Chèvre Rocher | n, g, d, v
coromandel macadamia nuts, beets, smoked eggplant, pomegranate vinaigrette

Pumpkin Velouté | ve, n
candied mushrooms

main

Free Range Brick Chicken | d, g
broccolini, black garlic & mushroom sauté, potato gnocchi

Pure South Beef Striploin | d, a
pomme purée, pearl onion, mini heirloom carrot, beurre noisette

Pan Seared Lumina Lamb Rump | n
waldorf lentil & sautéed kale, walnut & mushroom ketchup, cauliflower purée, rojo chimichurri

Potato Gnocchi | v, d, g, n
pumpkin purée, sage butter, ricotta & parmesan mousse

sides to share

Mixed Mushroom Sauté | ve

Buttered Autumn Vegetables | v, d

Shoestring Fries | ve

Kinloch Honey Roasted Root Vegetables | ve

dessert

Chocolate Panna Cotta | d, g, a
poached rhubarb, cinnamon crumble, port wine gel, pink meringue

Kinloch Honey Crème Brûlée | d
latest harvest fruits, minted meringue

Hilton's Warm Chocolate Brownie | d, g, n
dulche de leche, vanilla bean ice cream

Selection of New Zealand Cheeses | v, d, g, n
crackers, wafers & nuts

d - dairy | g - gluten | m - mustard | se - seeds | sf - seafood | a - alcohol | p - pork | n - nuts | v - vegetarian | ve - vegan