



**\$85 per person**

**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.

## entrée

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

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



## 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

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