



\$95 per person

**Includes 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.

entrée

Pear & Organic Blue Cheese | v, d, n
candied walnut, endive, chardonnay vinaigrette

Choy Sum & Sweet Potato Dumpling | ve, n, se
chestnut & coconut velvet

Potato & Leek Velouté | ve, n
mushroom pesto

Mānuka Smoked Fiordland Wapiti Deer Tataki | a, n
pōkeno winter malt, sichuan pepper, fire roasted & pickled beetroot



main

Grilled Brassicas | ve, d, n
hazelnut hollandaise, tonkatsu, oyster mushroom, candied tofu

Bangers & Mash | d, p, g
tauranga griller, potato purée, red onion jus

Free Range Pork Belly & Crackling | p, d, g
pumpkin purée, sage butter, ricotta & parmesan mousse

New Zealand Lamb | d
neck fillet & chilli kofta, parsnip, parmesan churro, carrot & star anise beurre blanc



sides to share

Shoestring Fries | ve

Maple Syrup Roasted Root Vegetables | ve



dessert

Tarte Tatin | d, g
hawke's bay apples brûlée, butterscotch sauce, vanilla bean ice cream

Topfen Mousse | d
hōhepa quark, baked rhubarb, paper meringue

Vanilla Crème Brûlée | d
silky vanilla bean custard with a crisp caramelised sugar crust

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