

set menu

$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.

BISTRO LAGO

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

Minted Summer Peas Soup | d, sf, se
sesame salmon bites

Spring Salad | ve
mixed berries, mushroom sauté, elderflower vinaigrette

Pine Smoked NZ Swordfish & Gisborne Citrus Fruit Crudo | sf, d
avocado ice cream, yuzu & ginger vinaigrette

Melon & Black Forest Ham | d, n, p
chardonnay & macadamia vinaigrette

—

main

First Light Wagyu Beef Brisket | d
triple baked kūmara, summer asparagus, smoked bone marrow, sauce bordelaise

Lumina Lamb Rump & Truffled Paupiette | n, d
baked beetroot & oat, potato & buttermilk aligoté, sauce barigoule

Free Range Chicken Chasseur | a, d, g
spring mushrooms, cognac, potato gnocchi

Catch of the Day | d, sf
saffron risotto, vegetable brunoises, spinach beurre blanc

—

sides to share

Shoestring Fries | ve

Buttered Seasonal Vegetables | v

—

dessert

Sour Cherry Pavlova | d, a
prosecco, hokey pokey ice cream

Strawberry Crème Brûlée | d, n
pistachio ice cream

Hilton's Chocolate Brownie | d, g, n
dulce de leche, chai thai ice cream

Mixed Berries & Praline Mille-Feuille | d, g, n
lemon ice cream

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

BISTRO
LAGO